

An illustration of a Japanese garden scene. In the foreground, a woman with brown hair in a pink and white patterned kimono is kneeling on a wooden veranda, holding a red flip phone. A small grey dog with a red collar is sitting next to her. In the background, there is a traditional Japanese garden with a stone bridge, a torii gate, and a small pagoda-like structure. The sky is blue with a yellow sun and a yellow bird.

EXPERIENCE JAPAN IN NEW YORK CITY

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FREE

"Bi-ishiki"
—The Aesthetic Sense of Japan

SPECIAL INTERVIEW

Donald Keene (Japanologist)

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The theme of the month is "The Beauty of Japan". It had an
idea about Japan, and we had an idea about Japan.
See page 14.

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ON THE COVER

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THE BEAUTY OF JAPAN – “NIHON NO BI-ISHIKI” – TAKE TIME TO DISCOVER THE SPECIAL QUALITIES OF JAPANESE ARTISTIC CREATION — DONALD KEENE



DONALD KEENE received his B.A. (1948), M.A. (1949), and Ph.D. (1949) degrees from Columbia University and has lectured at various universities in Japan. He is the recipient of numerous prestigious prizes, including the Japanese government's Bunko Kunsho (Medal of Culture), which is awarded to a select few who have devoted their lives to promoting Japanese culture and academic excellence. He is the first non-Japanese to receive this award. Professor Keene began teaching at Columbia University in 1950, and was named Columbia University (Shiraki) Professor of Japanese Literature in 1961 and University Professor in 1982. He is currently a University Professor Emeritus and Shiraki Professor Emeritus. Professor Keene has published approximately 30 books in English, consisting of studies of Japanese literature and culture, translations of Japanese works of both classical and modern literature, and edited works including two anthologies of Japanese literature and the collection *Twenty Plays of the No Theatre*. His major publications include a four-volume history of Japanese literature. Professor Keene's Japanese publications include approximately 50 books, some written originally in Japanese, others translated from English.

Professor Donald Keene has been studying and teaching about Japan for more than fifty years. Here, he shares with Chopsticks NY his views on how "the beauty of Japan" is conveyed through art and literature, his must-read book recommendations, and his long career in educating others about Japan.

What comes to mind first when you hear the words, "the beauty of Japan" ("Nihon no bi-isshiki")? And in what ways do you think "the beauty of Japan" is best conveyed to others?

The Japanese aesthetic sense is most clearly demonstrated to me in ceramics. When I go to an exhibition of pottery, I am inspired in a way that is not true of any other form of art. A Japanese potter, especially one of the celebrated ones, seems intuitively capable of creating beautiful works without any important effort. I am also impressed by textiles, particularly the robes worn in the Nô theatre.

You once wrote that Japanese people's aesthetic sense was established in the era of Yoshinaka Ashikaga. Could you please elaborate?

Some people claim that distinctive Japanese taste is displayed even in the pre-historic clay figurines (hanshi) or clay figures which were made for ritual use and buried with the dead as funerary objects in ancient Japan. The works of The Tale of Genji is also often considered as exemplifying Japanese taste. But what is today considered particularly Japanese and most conspicuously in Japanese taste, were at most all created during the Higashiyama era, when Yoshinaka built his retreat at the Ginkaku-ji (Temple of the Silver Pavilion) in Kyoto, Japan, with the help of superb craftspeople. Traditional Japanese architecture dates from this time, as does flower arrange-

ment, pondering monochrome printing and other arts. Obviously Yoshimasa did not create these "new" arts isolated, but he sponsored people who met his standards of beauty.

Please list a few Japanese books that you recommend to non-Japanese readers.

It is hard to think of just "a few books" that I would recommend, particularly if the selection is to include works of philosophy and history as well as literature. I would recommend in the domain of literature the *Manyōshū*, *The Tale of Genji*, *Essays in Idleness*, *Twenty-Five of the No Theatre*, *The Narrow Road to Oku*, and *The Ashika Sōshi*.

*For a summary of these books, see the box on the right.

Do you think that Americans perceive "Nihon no bi" (shiki) the same way that Japanese people do?

I think that some Americans see "Nihon no bi" (shiki) about the same as Japanese. American poets who study in Japan produce very similar works. Others who live in Japan with the passage of time came to appreciate the same works of beauty as the Japanese. But Americans who have no education with respect to Japan will at first be attracted to flashy souvenirs made for the tourist trade, and it will take time for them to discover the special qualities of Japanese artistic creation. Of course, there are many Japanese who are indifferent to "Nihon no bi" (shiki), and if given the choice would rather have works in foreign rather than in Japanese taste.

What are some of your biggest achievements, both professionally and personally?

I suppose that my biggest achievement was helping to make Japanese literature a part of world literature. My *Anthology of Japanese Literature*, published over fifty years ago, was useful in this respect. My *History of Japanese Literature* has also helped to set the milestones in contrast. But perhaps my greatest achievement was in fostering many young people who later became major scholars of Japanese literature.

—Interview by Kō Chibata

Books Recommended by Prof. Keene

Manyōshū (Collection of a Thousand Leaves)

The oldest existing collection of Japanese poetry. The anthology is one of the most important of Japan's poetic compositions. The compiler, or the list in a series of compilers, is believed to be Ōtomo no Yumoto. The collection contains poems ranging from A.D. 347-759, with the bulk of them representing the period after 600. The collection is divided into twenty parts or books, mirroring a similar practice in collections of Chinese poems of the time.

Genji Monogatari (The Tale of Genji)

Murasaki Shikibu's epic-length novel depicts the psychological, romantic and political workings of 11th century Japan. The tale spreads across four generations, sprinkled with poetry and romance and heightened awareness in the finest quality of life. Murasaki Shikibu's tale of love, sex, and politics explores a complex web of human and spiritual relationships. The focus on aristocrats and their emotional experience, as compared to the plot, makes the novel mostly unappealing to the modern reader.

Tsurezuregusa (Essays in Idleness)

A collection of Japanese essays written by the monk Yōmei-Norinō sometime between 1330 and 1332. The collection includes a preface and 849 paragraphs, varying in length from a single line to a five-page treatise, being a Buddhist name. The texts are considered both Buddhist truths, and themes such as death and impermanence present in the work, although it also contains passages devoted to the beauty of nature or as well as some humorous incidents.

Twenty-Five of the No Theatre

Edited by Prof. Arima Junsō, the anthology of notable No plays explores the depth of unique dramatic play developed in Japan. The book divides No plays into different categories, while providing accurate translations of the dialogue. It includes an in-depth explanation of No drama and the difficulties of translating such works into English.

Oku no Hosonata (The Narrow Road to Oku)

The text is written in the form of a travel diary, and it was perceived as neither literary travelogue nor epic, and also genuine journey on foot through feudal Japan in the late spring of 1688. He and his traveling companion Arima Sora departed from Edo (modern-day Tokyo) for the northern border region, propelled mostly by a desire to see the places about which the old poets wrote. Specifically, he was seeking Dazai, whom Sōshi had seen at the greatest extent of Daidō. Sōshi made a point of noting at the story mentioned in Genji's verse.

Somewake (Mickinok Sotoki)

The story, set in war time Chōsei and Hōga literature centers around the four daughters of the once-wealthy Matsuda family now in decline. The setting of the novel shows the fading of traditional Japanese custom as author Taniuchi Shintarō sees it being replaced by the processes of modernization, Westernization, and industrialization. Its main theme are the intense emotional relationships among the Matsuda family members and their social world. The novel can be also be seen as a criticism of traditional aristocratic culture, which author Taniuchi had been fascinated from his youth.

About the Donald Keene Center of Japanese Culture

Founded in 1988 at Columbia University, the Donald Keene Center of Japanese Culture was established in honor of Professor Donald Keene, internationally renowned scholar, teacher, and interpreter of Japanese literature and culture. The primary goals of the Center are to promote Japanese studies and to ensure a continuing exchange of ideas between Japan and the United States. Specifically, the Center aims to advance the understanding of Japan and its culture through scholarly instruction, the promotion of academic research and public outreach. In a larger sense, it seeks to encourage study of the interrelationships among the cultures of Japan and the other nations of the world in forming our shared global heritage. The Keene Center's operations encompass a variety of activities, including lectures, conferences, workshops, exhibitions, academic publications, and a translation program. All of the

Center's events are free and open to the public.

The Donald Keene Center was made possible by the creation of the Shincho Professorship of Japanese Literature in the Department of East Asian Languages and Cultures of Columbia by the Shincho Foundation for the Promotion of Literature. In 1986, the Japan Foundation awarded the Donald Keene Center its most Special Prize in recognition of the Center's first decade of contributions to the promotion of intellectual and cultural exchange between Japan and the United States.

For more information about the Donald Keene Center of Japanese Culture of Columbia University, please visit their website: www.keenecenter.org

Beauty

Regain Baby-Like Skin with Vegetable Collagen

Keping baby-like skin is every woman's dream, and even beautiful actresses and models make tremendous efforts to achieve this dream. What if you found a magical skin care product that could make this dream come true? Such a product is now available in the United States.

Recommended by dermatologists in Japan, **Adore Herbal Collagen** has become a secret weapon among Japanese actresses and models. Its super power comes from its content: collagen extracted from vegetable roots. Vegetable collagen penetrates into human skin more easily and safely than animal-based collagen does. It helps skin tissue develop and reduces skin degradation that leads to wrinkles. "Apply

Adore Herbal Collagen onto your entire face and neck after washing your face, and you'll notice your skin glows. You will see your skin becoming even 20 years younger," says Mr. Minayaka Tsug, President of Janellens, the exclusive distributor of this special product. "If you have deep

wrinkles and crow's feet, apply the collagen essence to those areas intensively."



For those who want to maximize the essence's effect, using Adore Herbal Soap is recommended. The Soap has strong germicidal, antibacterial, and disinfectant powers, and this enables Adore Herbal Collagen to penetrate the skin more deeply. The soap also contains gamma-aminopolysilanol, which can improve skin conditions such as pimples, skin allergies, inflammation, and even eczema. Take these simple steps for your everyday skin care and get your skin looking so young that you won't need any makeup.

Adore Herbal Collagen & Soap Set is now offered at \$276 (reg. \$308). For Cheopsticks HP member only (members, Inc. takes around 5% off and effective shipping U.S. domestic only). Discount is one coupon code "CHOPSTICKS" when you place an order. The promotion ends on September 15. To order, log on to www.chopsticks.com or call 1-877-383-1388.

Adore Inc., Inc.
1102 N. Green St., Chicago, IL 60607

Drink

An Artisanal Sake That Revives You -- DASSAI 39 Sparkling Nigori

A thirst for refreshing drinks during the hot, muggy summer is a natural human reaction, but New Yorkers are not satisfied by just fulfilling their physical thirst; they want something "cool." **DASSAI 39 Sparkling Nigori**, the latest arrival from Asahi Shuzo Brewery, is what they really look for. It's an unfiltered sake with gorgeous bubbles like Champagne.

In regard to its flavor, this is what Mr. Toshi Kikunaga, sake sommelier at Sake House on the Upper East Side, has to say: "It's the sake you have never experienced. You can enjoy its fine but strong sparkle in your mouth, and after

the stimulating bubbles a delicate rice flavor follows." This artisanal sake, whose milling rate is 30%, creates a refreshing impression while keeping the refined flavor and fragrance of daiginjo. "The bubbles are coming from in-bottle secondary fermentation," explains Mr. Kazuhiko Sakuma of Asahi

Shuzo Brewery. "It's a sake that has both freshness and maturity. You can even taste a touch of umami in it."

Since it's a new type of sake, you might wonder how to drink it. According to Mr. Hiroaki Furukawa of SAKURA, a sake specialty store in the East Village, "It's sweet but still has character, so I think it would be great with ethnic foods such as Thai and Chinese." According to Mr. Kikunaga, it crosses the appetite when it's enjoyed as an aperitif, and it refreshes the palate and resets the mood even during meals.

One last very important thing that you should know about DASSAI 39 Sparkling Nigori is that it has a lot of carbonation to explode like Champagne, so be careful sampling and mixing it before opening it.

Info: www.asahi-shuzo.co.jp



Book

Singer's Almanac: Karaoke Convergence of Astrology and Drink

Have you ever found yourself at a karaoke outing, baffled by the choice of song and drink? Here is no more, because there is a new guide to show you the way. It is **Karaoke Jungle Singer's Almanac 2010** by Sky Elippi and Dean Harris, and this hot off the presses work introduces the patented concept of Song Astrology™. This innovative idea unites the astrological forces of the Western and Eastern zodiacs and investigates them with flasks of Merlot, seven categories of drink from non-alcoholic beverages to sake and beer corresponding to the days of the week.

Although the Western zodiac signs are likely known by all readers, some might not be aware of their Eastern counterparts which reveal your personality based on what animal year you were born. If for those not in the know about this diversion, it is all broken down in the book. Here it tells you how to figure out what animal you are and the characteristics you are supposed to possess.

Singer's Almanac reviews nearly 1000 songs and matches them with the appropriate Eastern and Western zodiac signs, as well as what drink goes with the song. For example, the melody "An't No Sarsline" by Bill Withers goes

down easiest with a shot of hard liquor and is recommended for domestic Lovers and sincere Slugs. Beyoncé's "Baby Boy" is more suited to drinking Peaches and intense Suckers, and best to imbibe sangria while crooning this one. Why not see what song is right for you?



Info: www.karaokejungle.com
TEL: 646-225-5811 / info@karaokejungle.com

From Japan

Gourmet Emporiums on the Highway: Rest-Area Makeovers

People usually rest, eat snacks, or refuel at highway rest areas in the U.S. It's the same in Japan, but the rest areas there, which are called service areas (SAs) or parking areas (PAs), have recently made some changes. They are not just brief stop areas anymore but rather destinations where people enjoy quality food, shopping, spa services, and many other attractions. Magazines and TV programs often report on how best to enjoy each SA.

Among many offerings, the big attraction at these rest areas is food. SAs are located away from metropolitan areas, and for this reason, they boast an abundance of unique local specialties. Each SA features local delicacies that attract customers. Mr. Takashi Morita, who runs the Tamari Innway B-morothy, says, "I make it a rule to drop by the Higakawa SA and taste its specialty 'marion-pain' (sweet bread shaped like a marion) every time I use the freeway. In addition to regular flavors, they sometimes offer seasonal flavors for a limited time, so it's a bonus if you happen to find a seasonal flavor." Mr. Fukun Shimasu stops for a gift. "Since my father loves 'chokkoo' (pick ginseng) in salt, which is available only at the Ebisu SA on the Tomei Freeway,

I always buy it for him." The big treat is for an SA to have "getter hit," products that are available only at that one rest stop. Even in the same area, special items at the inbound SA sometimes differ from the ones available at the outbound SA.

As proven by the success of these recent service-area makeovers, Japanese people really have a soft spot for fine-tuned things. It is not surprising, then, that they have started SA hopping to seek their favorites.

*Photo provided by Central Nippon Express Company (www.cen-ex.co.jp)



The Higakawa SA serves many local delicacies. The dishes using local udon are a (very) strong highlight in Karage-Bo! We just had to visit the magnificent view of Mt. Fuji offers an extra incentive to stop.



GAKUEN SHOKUJIN (学園食品)

A TASTE OF COLLEGE - DELICACIES PRODUCED BY STUDENTS



Plant tea from Doshima University featuring organic green tea blended with lemongrass and ginger has a refreshing, mild note. It is brewed especially for the third event and today. The flavor was created with the support of a tea producer in Kagoshima prefecture, Shimoda-tea Corporation.

It is not an exaggeration to say that continually searching for good food is one of the national pastimes of Japan. Even though they cannot travel throughout the country to try local delicacies every day, Japanese people are passionate about getting products via the Internet or finding what they like at food fairs organized by department stores or supermarkets. Recently, a new opportunity for such serious food lovers has emerged. This is the Campus Food Fair, where people can taste and buy foods produced by college students.

The Campus Food Fair held this past June in Tokyo featured 38 colleges, each offering their own products, many of which were created as part of college research projects. For example, Yamaguchi University students made wine using maize kobo yeast and a fermentation technique that was first developed in the university's Wine Science Research Center. The Agricultural Department of Iwategawa University

presented fresh cheese made from the milk of cows raised by students. A group of students from the Food and Nutrition Studies Department of Ochanomizu University exhibited an original tea blend that they developed in collaboration with a tea producer. Shimoda-tea Corporation items such as these made in limited quantities and with great care never fail to appeal to enthusiastic fans of fine food. These artisanal products were not widely known until three years ago, when a business magazine highlighted them in a series of articles entitled "College is Tasty." The series was intended to explore and publicize interesting college projects that were not well known. It not only appealed to readers, but it also prompted the readers to seek the products featured in the series. This led to the development of the Campus Food Fair.

College food projects are becoming increasingly popular these days, but college-produced food is not a

new concept. Widely available Kindai (Kindai University) Mago no is tuna fish cultured by the university's Marine Research Center, which was established in 1948. Kindai Mago no features the first sustainably raised blue fin tuna in the world. Now the center has incorporated and provides its quality cultured seafood commercially through A Marine Kindai, Co., Ltd. Even New Yorkers can taste Kindai Mago no at some restaurants.

Some of the items exhibited in the Campus Food Fair were developed by college students only, but others are the result of industry-university cooperation. Joint projects between industry and academia are common within the marketing, content development, and design industries. Industries can gather fresh ideas from a youthful perspective as well as free labor from the college students. Meanwhile, students can obtain practical knowledge through real experience. In addition, colleges can raise their profiles by promoting their food projects.

Colleges have always tried to attract students with superior instructors, direct connections with industries, enjoyable campus life, modern and convenient facilities, flexible programs, and abundant resources, but these days, this is particularly important. Because of the declining birth rate, the capacity of colleges and universities in Japan now exceeds the college applicant population, meaning that any body can enter these colleges and that competition among colleges and universities to attract students has become increasingly fierce. In order to survive, colleges and universities are striving to build competitive advantages. Active student projects are the perfect promotional tools.

Regardless of the reasons for these projects' popularity, customers can benefit from college food projects. The more this trend flourishes, the more people can enjoy original, inventive flavors. Can't wait to see the next fresh idea and taste it!

—Reported by Masako Kawan

FEATURED STORY

BI-ISHIKI

THE AESTHETIC SENSE OF JAPAN

There is no short cut to understanding cultures you are not familiar with and even more so for arts based on the cultures. This report about Japanese people's bi-ishiki, the aesthetic sense, unfolds what's hidden behind Japanese traditional and contemporary art.

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BI-ISHIKI —THE AESTHETIC SENSE OF JAPAN

What is bi-ishiki, the aesthetic sense of Japan, first of all? To answer this question, we would probably need thousands of pages. This brief report can give you only a glimpse of the Japanese bi-ishiki that has been handed down for many years, but it will help to deepen your understanding of both the Japanese arts and the Japanese way of thinking.

FOREIGN INFLUENCE AND THE EMERGENCE OF WABI AND SABI

In discussing Japanese *brishiki*, the primary element is the respect of Japanese people for Mother Nature. This is the base of *brishiki*, but cultural influences from overseas were also instrumental in the development of *brishiki*. Around the sixth century, Buddhism was introduced to Japan from India via Korea (part of the Korean Peninsula), and it soon connected with the Japanese people and spread nationwide. The heritage of this influence can be seen today in temples, statues and paintings. Beginning in the seventh century, the Imperial Court of Japan had an active exchange with China, and this created an influx of Chinese culture to Japan. The nobles at those days tried to incorporate Chinese artistic elements and create their own art forms. Since this active importing of Chinese culture continued until the end of the ninth century, you can see strong Chinese characteristics in the architecture and art created in Japan during this period.

As time went by, Chinese elements were blended into Japanese *brishiki* in more subtle ways, and after this cultural mixing, Japanese people began to display their own *brishiki* as art. You can see this development in two temples in Kyoto: *Kakuriji* (especially known as *Kinkakuji*) and *Jishoji* (also known as *Ginkakuji*), two of the most famous tourist destinations in Japan's former capital. *Kinkakuji* (Temple of the Golden Pavilion), which was built in the late thirteenth century by Shogun Yoshimitsu Ashikaga. This golden temple was highly influenced by Chinese architecture. In contrast, *Ginkakuji*, which was built in the late fifteenth century by a different shogun, Yoshimasa Ashikaga, includes the Chinese-style aspects. Although *Ginkakuji* literally means "Temple of the Silver Pavilion," there is no silver used to decorate the temple; rather, the temple maximizes the beauty of materials—mainly wood and paper—and creates a harmony with the

surrounding nature. It is an example of what is called *wabi-sabi* sensibility. Literally, "*wabi*" comes from the word "*wabete*" (desolate or dejected), and "*sabi*" is from "*sabishi*" (lonely). To generalize, *Kinkakuji* is a symbol of perfection, while *Ginkakuji* is that of imperfection—and most Japanese feel more sympathy with the latter. The key to understanding *wabi-sabi* (*brishiki*) is that it is closely related to Japanese nature worship. The idea behind it is "nothing is permanent." Japanese people accept the concept that everything runs away. That is why they see beauty in something fragile and ephemeral. For example, nobody denies that cherry blossoms in full bloom are beautiful, but at the same time, Japanese feel attached to the way cherry blossom petals fall to the ground. The kind of *brishiki* is what is embodied in *Ginkakuji*.

UNIVERSE IN TEAHOUSE

Japanese *wabi-sabi* *brishiki* is better understood when looking at the *chanoyu*, or tea ceremony. *Tensho* (Gakuso, who introduced Japanese arts to the west in the late nineteenth century, once wrote in his famous book, *The Book of Tea*, "It [Japan] is essentially a worship of the imperfect, as it is a tender attempt to accomplish something possible in this impossible thing we know as life." This resonates with the essence of *wabi-sabi*. Since *chanoyu* is a synthesis of various art forms, including ceramics, painting, flower arrangement, architecture, and ornamental manners, it can be said to exemplify *wabi-sabi* *brishiki*. Kazuo Kuroki, gacha, international director and senior vice president of Christie's, adds, "Upon entering a teahouse of *chanoyu*, you'll find items from Japan, China, Korea, and even from Vietnam and Portugal. It is a great achievement that Sen no Rikyū, the father of *chanoyu*, incorporated various aspects and multicultural items into this uniquely Japanese art form and created the universe inside tiny teahouse." The point here is that *wabi-sabi* *brishiki* is not exclusively Japanese, in a broader sense,

it is about appreciating beauty.

THE BEAUTY OF THE "SUPER FLAT" STYLE AND ITS INFLUENCE ON OTHERS

During the period when *chanoyu* was growing in popularity and establishing itself, the natural was cherished. It was not until the early seventeenth century that Japan regained peace and *populista* culture blossomed. This period gave rise to *ukiyo-e*, woodblock prints and genre paintings. "*Ukiyo-e* are unique in that they ignore perspective, use strong outlines to divide colors, use colors completely unlike those in reality, and employ unusual compositions (putting off a human figure in the middle as pushing the central character to the edge of the frame, for example). This was not common in European art at those days, and in the late nineteenth century, *ukiyo-e* greatly influenced the Impressionists, who were not satisfied with a purely realistic approach. *Ukiyo-e*'s unemphatic lines, gorgeous colors, and sophisticated compositional sense were so fresh to them," explains Mr. Yonaguchi. He notes that *ukiyo-e* influenced not only Impressionists but other artists as well. A good example is *Edvard Munch*, the Japanese pop artist known for his "super flat" approach.

UNITING TRADITIONAL CRAFTSMANSHIP WITH MODERN DESIGN

New interpretations of *brishiki* emerge in each age. What about today's trends in Japan? According to Seichiro Shirota, president of MUSE Art Management, "Japanese people seem to be tired of mass production and mass consumption these days, and they are beginning to explore quality products that reflect producers' passions and philosophies. At the same time, traditional craftsmanship is being rediscovered. Today there are collaborative projects that bring together local craftsmanship and modern art, which did not overlap

in the past, and many new types of art are being born from the projects. To me, it is as if the good old days of Japanese *brinkish*, which is "finding beauty in everyday life," have come back. These projects are also helping to boost local traditional craft industries, which were on the verge of disappearance. There are now several supporting organizations. **MAPN BRAND**, a development assistance program that supports small- and medium-sized companies, aims to preserve the traditional techniques and skills that have been nurtured over centuries throughout regions of Japan. **THE COVER MIP** PGM provides a space in the Tokyo lifestyle center for products supported by the Made in Japan Project that combine traditional craftsmanship and modern design. Today's inventive art and design stand on Japanese *brinkish* and traditional craftsmanship.

ECCENTRICITY IN FASHION GENES FROM THE PAST TO THE FUTURE

Something completely new is blossoming as well, especially among younger generations, unique fashion and beauty trends that seem to have nothing to do with the Japanese *brinkish* mentioned above come and go these days. Some examples are Goto-Lab, a fashion style blending Gothic and Lolita sub-elements, and Itan-buuro Agatha, cabaret-like, "rocky, raucous" fashion. They deviate from the standard so much that they are not in the mainstream, but there are ardent devotees. About this phenomenon, "I'm personally supportive," says Mr. Yamaguchi of Christia's. "Since these styles are so opposite from the traditional arts, they are hardly accepted right now. However, looking back, when *kaibiki* was sponsored, it might have been exactly like this. *Ikuma no Okuni*, who was the leader of a *kaibiki* road company in the late sixteenth century, disguised himself as a man and wore extremely eccentric costumes and accessories. It is easy to imagine that she was stoned at with curiosity that her style led to creation of the *kaibiki* performing arts after all. So, I believe that Japanese people hold that kind of component in their genes."

Now that the the Internet exists, cultural exchanges are faster and more frequent than ever. As Japanese integrated foreign influences to create the original *brinkish*, they might bring about something innovative with this new influx of foreign ideas. It is exciting to think about what may come next.



Shiten-no-ji, the temple of the Golden Pavilion, is still less described as a symbol of perfection whereas, overlooking the temple of the Silver Pavilion, elegant beauty play get reflected with subtle style.



The Edo Period (1603-1868) was a time when many culture blossoms. *Ukiyo-e* was the most successful visual art form in that period, and subjects were mainly landscapes, kabuki actors, and beautiful women. Landscape *ukiyo-e* were enjoyed in most places.



©Sage Pottery, JATO



Ceramics developed as sophisticated with local aesthetic culture. The arts with beautiful patterns of bright colors or subtle patterns have universal appeal, while glass, mostly used as decorative based by Japanese.



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The collaborative ethical craftsmanship and customer poetry art is a national trend now. Can not developed in through picturesque landscape, arts a stylish image, and the ability to express of Japanese. Clay art demonstrated in the clay glass, both strong perfectly into modern life. Products in glass image are designed by Japanese artisans.

Katsura Yamaguchi

International Director, *Reverse View*, President of Christia's, in charge of Japanese and Korean Art. Christia's has an upcoming auction on September 17 that will highlight items used in tea ceremonies, including *Sansu no Ryoku* tea caddy. Also in celebration of the Metropolitan Museum of Art's exhibition "Art of the Samurai," an auction will be held on October 29 that features samurai swords, armor, folding screens with samurai figures, and everything related to samurai art. www.christias.com

Sachiko Ishizawa

Producer and President of MOWE Art Management, a Tokyo-based art management company that represents more than 200 Japanese artists. Ms. Ishizawa promotes new ways of incorporating Japanese modern art into daily life through many projects. One of them is the *ANZEN* project, which blends traditional Japanese patterns and colors with modern art and design to create original products. www.kokoro-idea.com

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HOW TO BUY HORIE'S TITANIUM ITEMS

Horie's products are available in the United States through TitaniumLab, which handles Horie's sale of titanium titanium products. It will surely meet your demands and even provide products not shown on the website. Check out Horie's new website for more variety of items.

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Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

For more details, visit www.changesthegame.com

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	SANGO NICKWEAR 1001 E. 10th St. (Intersection: Avenue 10th Ave) 33136-3546	Accessories
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	A&S 1001 E. 10th St. (Intersection: Avenue 10th Ave) 33136-3546	Clothing
	Local Clothing 1001 E. 10th St. (Intersection: Avenue 10th Ave) 33136-3546	Clothing
	Tokyo T 1001 E. 10th St. (Intersection: Avenue 10th Ave) 33136-3546	Clothing
	Tokyo Inc 1001 E. 10th St. (Intersection: Avenue 10th Ave) 33136-3546	Clothing
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	Personal Index 1001 E. 10th St. (Intersection: Avenue 10th Ave) 33136-3546	Eyewear
	Joshi Yoshizaki 1001 E. 10th St. (Intersection: Avenue 10th Ave) 33136-3546	Clothing
	Kasei's Closet 1001 E. 10th St. (Intersection: Avenue 10th Ave) 33136-3546	Clothing
	Katsuyo Hakuto NY 1001 E. 10th St. (Intersection: Avenue 10th Ave) 33136-3546	Accessories
	Madeline Miller 1001 E. 10th St. (Intersection: Avenue 10th Ave) 33136-3546	Clothing

[illegible]

J-POP CULTURE

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<p>Midwestern Music 2000-2006</p>	<p>Midwestern Music 2000-2006</p>	<p>Midwestern Music 2000-2006</p>

Midnight Fests	Brooklyn	Video
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DECO: DECORATIONS FOR INSPIRING YOUR CREATIVE SIDE

Walking into Toho Shopji (New York, Inc.), I truly felt like a kid in a candy store. Except this time, I was an adult and the sparkling and shiny items on the walls were not candy and sweets but accessory decorations. I was astounded by the sheer number of charms, pendants, chains, necklaces, Tsumtsum crystals, dials, dials and dicing stones grabbing my attention as I walked through the aisles. I never knew there were so many choices for jewelry or accessory designer. You can spend hours at Toho Shop designing the perfect accessory to display your individuality and the only limitation would be your own imagination.

I visited Toho Shopji to learn about the Japanese phenomenon called *deco*, from the word decoration, where popular and prominent applications are *deco*—decorating one's *deco* (phone in Japanese) as a follow up to the *kyomami*, the kawaii charm—and *deco* (where painted nails are decorated with crystals and beads, adding a three-dimensional design). The *deco* craze, which has been going strong in Japan since the late 1990s, is making its way to our shores as well since the mobile culture here is increasingly becoming a form of self-expression as well (think choosing applications for your iPhone and customizing ringtone).

Suitable items for *deco* only require a flat surface. Popular examples are cellphones, headphones, Nintendo DS game systems, iPhones, Christmas ornaments, and cigarette lighters (the last two popular among men in Japan). With imagination, *deco* can turn just about any flat surface into a work of art.

As a beginner, I was grateful for Toho Shopji's Ms. Kizuka Sato's guidance in the process. First, I chose my medium—a cellphone. Envisioning a design requires creativity but actually creating it requires skill (and patience, as I learned). Then, I chose my decorations. The options were quite numerous: I could use individual stones, stickers arranged in long strips, or

self-adhesive sheets of crystals, set in a grid. Using the sheet is an easy way to cover a surface in one step but involves obtaining the sheet to fit the shape's dimensions. Once I chose the type of decoration (and, no, no crystals) I dabbed a little glue (or, in my case, too much). "Less is more" here. Then I used the tweezers to pick out a crystal and carefully place it on the phone surface. Repeating these steps twice more with differently sized crystals, I had my very first *deco* design: a bite-sized image of Mickey Mouse. As for the tools, a ruler for taking measurements and for arranging the beads proved to be quite useful. Ah, working with such small shapes, it helped to have a specific tool to lift the desired pieces and place them in the intended spots. In Japan, there is a specific tool called *Magicglue* for this purpose but, for now, *deco* designers here can use a Q-tick pusher with bristles on the tip or tweezers to easily pick up the sparkling stones.

In addition to *deco* opportunities, Toho Shopji holds classes where students—adults and children—can make necklaces, chains, bracelets and complete an entire piece in only one session. Besides, take note: you can also make your own handbags and other wedding accessories and jewelry at Toho Shop. The result will be more beautiful, personal (and less expensive) than anything pre-made bought at a store.

Deco is a great way to personalize your store-bought items and give them your individual character and flavor. You'll always have a great conversation piece you're your star-studded cellphone, your uniquely decorated phone or your new hand-made handbag. For my next *deco* project, I think I'll choose something from my office desk—like the mouse or mousepad—to add a little sparkle to my workday!

—Reported by Lee Basso

Toho Shop (New York, Inc.)
960-013 (Tel: 212-333-8175 fax: 212-333-8176)
TEL: 212-333-8175 / www.tohoshop.com
Man: 100-100, Sun: 100-100, Sun: 100-100



1. The work of experienced *deco* designers is a great source of inspiration for all. 2. Ms. Sato of Toho Shop encourages my creativity with images of Japanese decorations. 3. With Mickey Mouse safely in place, I carefully attach strips of sparkling stickers for color and energy. 4. Hello! My first *deco*! (Can you tell I like Disney?)

FOOD DRINK GROCERY

RESTAURANT REVIEW

TERAKAWA RAMEN / TEBAYA / SOTO / GEN

JAPANESE CHEF'S HOME STYLE COOKING

COLD UDON NOODLES WITH CHERRY TOMATOES BY TADASHI ONO (MATSURI)

ASIAN RESTAURANT REVIEW

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SACHI KO KONAMI: STRIVING FOR FOOD AND SAKE'S PERFECT MARRIAGE

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JAPANESE RESTAURANT / ASIAN RESTAURANT / GROCERY & SAKE



RAMEN

NEW Terakawa Ramen

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Mon-Sun 11 am-10pm

Ramen places are flourishing throughout NYC, but Grammy takes the upper hand with the opening of **Terakawa Ramen**: take no other ramen-house in the city. Terakawa Ramen is the "must-try" to discover the distinctive "Kansai-style" taste. Open since May, Terakawa's ramen menu takes you to a savory tasting experience. When the hot bowl of soup arrives on your table, the rich flavors of the pork-based soup captivate your senses. Thick, almost creamy, the broth is left to simmer for two days and reveals all its flavors at the first spoonful. To enjoy the ramen as the authentic Kansai-style, bits of roasted garlic can be added to the soup for extra flavor. The thin ramen are cooked to perfection and their texture complements the softness of the broth and the crunchiness of the roasted garlic. Terakawa offers three sets: any choice of ramen, paired with gyoza, fried rice or curry rice. The home-made gyoza are a definite choice: thin skin, juicy ground pork and crushed garlic and herbs go perfectly with any ramen. Depending on the season, the chef always adds the instant ingredients to achieve a variety of dishes, like the refreshing cold noodle *hiyashi* for summertime.



TERAKAWA RAMEN



The ramen are topped with crunchy bamboo shoots, soft-boiled, colorful gyoza, a delicious marinated beefsteak and a handful of seaweed. From delicious ramen bowls to the house Terakawa 100% pork buns, Terakawa also offers pork buns and half-chicken toast. *Shoyu*: Chicken, beef and pork.

3 Best Sellers

- Terakawa Ramen: \$11
- Miso Ramen: \$12
- Gyoza: \$10.50

JAPANESE / TEBASAKI (CHICKEN WINGS)

Tebaya

144 W. 13th St. Ste. 80 & 7th Ave.
TEL: 212.524.2000
Mon-Fri 11:30am-3:00pm Sat 12pm-8:00pm

Chicken wings are undoubtedly one of the most popular finger foods in America. There is nothing like an ice-cold beer with some tangy wings especially in these hot summer months. That notion is not foreign to the Japanese who have their own version of chicken wings called "tebasaki". It's popular all around Japan, but Nagoya is known for producing the best quality chicken and for having the best tebasaki in particular. The wings there are famous for their spiciness, crispiness, and juicy insides, and it seems it's been hitting it off with New Yorkers, too, since **Tebaya** opened. The owner Mr. Hiro Iwano is a Nagoya native whose father owns an *tebasaki*. The secret to his *tebasaki*, he says, is in the special secret sauce, the same one used in his family's restaurant back home. There are many more items besides *tebasaki* you can order from this primarily take-out place, but the



Teryoku Chicken Sandwich is also one of the most popular items. Because it's fried twice, the chicken here has a crispy outside and a juicy inside, while double-frying drains all the excess fat creating a supposedly light, non-greasy chicken. If you have not tried it yet, definitely put it on your to-do list.

TEBASAKI & TERYOKU CHICKEN SANDWICH COMBO



The light, crispy, juicy Nagoya-style chicken is one of the world's best wings sauce in the wings and meat sauce of the *tebasaki* winging delectable the chicken. The sandwich comes with a generous portion including a salad and/or green of *tebasaki*.

3 Best Sellers

- Tebasaki: \$5.75 (10 pc) \$8.75 (20 pc)
- Katsu Sandwich: \$6
- Teryoku Chicken Sandwich: \$5.50

SUSHI / JAPANESE

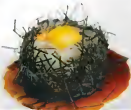
Soto

267 Avenue of the Americas (bet. 4th & 5th St.) & Washington Pl. | New York, NY 10014
TEL: 212-411-1088
Mon-Sat 5:45pm-11:45pm

Mr. Satoshi Kogaki, the owner and head chef of **Soto**, a third-generation, internationally recognized sushi chef, who won the Best New Chef Award from *Food & Wine* magazine back in 1997, has had many interesting, at times scary, nicknames over the years due to his punist ways. The quality of ingredients is of the utmost importance to any good sushi place, as it is in Soto, but using the best quality means using the best ingredients that's only available in a perfect natural environment, and all he craves to do is to give his customers the opportunity to experience them at its best to appreciate the beautiful flavor from the natural ingredients itself which in turn promotes respect for mother nature and our precious resources. At Soto, customers can enjoy top-notch, traditional sushi and some unique dishes only a sushi chef can bring. "As a sushi chef, I would never do anything to mask the taste of the ingredients itself. I just enhance it to make unusual ingredients more accessible to a wider audience," Mr. Kogaki explains. Here you can always count on getting the best fish in season. So, if he catches you gulping down your food too fast, don't be mad, he has a point.



UMI-USA SUGONORI ZURUIN



As a sushi chef, Mr. Kogaki infuses passion to present more delicacies of the ocean to mass people, and on his website is one of the signature ingredients. His strong experience may confuse you at first, but his thorough insight may just change your mind about our harbor.

SUSHI / JAPANESE

Gen

655 Washington Ave., New York, Brooklyn, 11226 | TEL: 718-296-3553
www.genrestaurant.com | Lunch: Sun-Thu 12-2 | Fri-Sat 12-2 | Sun 12-2 4pm
Dinner: Tue-Sat 5:30-11:30pm | Fri-Sat 5:30-11:30pm

You might be considered demanding if you are looking for a restaurant that is chic, casual, homely, and wallet-friendly. But all your criteria will be met at Brooklyn's **Gen Restaurant**. Serving big portions of sashimi and sushi, authentic home-style Japanese dishes, and creative Japanese cuisine, this five-year-old Japanese restaurant has attracted Brooklynites, many of whom are drawn to the rustic sensibility of both Gen's interior and its dishes. "We have primarily non-Japanese who are in their late 20s to 40s. They seem to enjoy all types of occasions, from family gatherings and dates to hanging out with friends and big parties," says the manager. Among many not-to-be-missed items on the menu, *Saku Saku*, one of Gen's special rolls, ranks near the top. It has chopped tuna, avocado, scallions, and milled nuts and is topped with potato crunch. *Ochiuake* is another all-time favorite. Gen's use of this typical Japanese comfort food has a bonus instead of a topping of flaked salmon, a whole piece of grilled salmon sits on the rice. With the organic atmosphere of its newly renovated garden terrace, Gen is the perfect place for you to stay cool.



SUSHI-SASHIMI COMBO



Dynamic presentation and fresh fish rolls will not disappoint. The sashimoban includes four pieces of sear tuna, squid, yellowtail and banded and on beds of salmon, tuna, white turnip, soft-boiled seedling, and fufu with fufu, which is more than enough for two people.

3 Best Sellers

- Cyo Taro Tea Time Saki
- Umi-USA Sugonori Zuruin Saki
- Steamed Lobster With Umi Mousse Saki

3 Best Sellers

- "Ochiuake" Gen Style (Piggy Chikage) Saki
- Saku Saku (Special Roll) Saki
- Sweet Smoked Pork Belly Saki Ancho Infusion Saki

JAPANESE CHefs' HOME-STYLE COOKING — VOL. 18 —

COLD UDON NOODLES WITH CHERRY TOMATOES

 RECIPE COURTESY OF
TAMASHI OAO


In this corner, Japanese chefs from restaurants in the Tri State area share their secret recipes of home-style Japanese dishes with you.

★ ★ ★

Japanese people crave refreshing cold noodles during the hot summer. They use various types of noodles—sobu (buckwheat noodles), sausein (wheat vermicelli), udon (wheat noodles), beshimein (bar wheat noodles), egg noodles—to enjoy different textures and flavors. Here, Tadashi Oao, executive chef of Marjorie, chooses thick udon noodles and pairs them with summery cherry tomatoes. “It’s not necessary to make a sauce for this dish. Just squeeze out the tomato juice when you mix the udon noodles and tomatoes. Then, it’ll be a natural sauce,” advises Chef Oao. He also keeps seasoning to a minimum—just soy sauce and yuzu kosho—in to allow you to appreciate the flavor of the tomatoes more. The fresh aroma of obo leaves is also appealing.

Marjorie
307 W. 10th St. (bet. 8th & 9th Ave.), New York, NY 10011
TEL: 212-693-5555



INGREDIENTS (Serves one person)

- 1 package udon noodles
- 5–6 oz. cherry tomatoes
- 2 tablespoons olive oil
- 1 tablespoon soy sauce
- 3 obo leaves or green shiso leaves**
- Yuzu kosho to taste***

*Obo and green shiso leaves are herbs that have a cool, refreshing flavor.

**Yuzu kosho is a chili paste with a yuzu citrus flavor. Two types of yuzu kosho, red pepper- and green pepper-based, are commonly used.

STEP

1. Boil udon noodles.
2. Drain boiled udon noodles and wash and cool with running water and ice. [photo A]
3. Cut cherry tomatoes into halves and season with olive oil, soy sauce, and yuzu kosho. [photo B]
4. Add cold udon noodles to seasoned cherry tomatoes and mix well by hand while crushing the tomatoes and squeezing juice from them. [photo C]
5. Combine cold udon noodles with tomatoes. Sprinkle thinly sliced obo leaves for extra flavor and garnish.



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A Thai Escape from the Everyday Life

Williamsburg, Brooklyn now has a new restaurant which will make everyone think twice about eating take-out at home. Why eat dinner out of a Styrofoam container with plastic utensils when you can enjoy the delicious food and appealing ambience of the new **Pagoda Thailand Restaurant**?

Located right outside of the Gotham Avenue L-subway station, Pagoda offers its customers not only the standard Thai favorites prepared with authentic ingredients, but also hard-to-find and even original dishes, and all at extremely friendly prices. You can enjoy the tasty, high quality food for the lunch price of only \$6.95. It even makes economical sense to travel there by subway given the additional travel cost, you still won't find anything comparably priced in Manhattan.

What sets Pagoda apart from other Thai

restaurants is its offering of rare Thai dishes such as Ka-suan Zoon – a curry and vegetable dish with Thai spaghetti – and Jungle Curry, made without the usual coconut milk ingredients. Customers can also experience original dishes such as Tiger City – grilled marinated beef with Thai herbs and chili lime sauce – and Thai Sausage and Thai Anchovy Fried Rice.

Pagoda's large dining space with its elegantly decorated, hand painted interior and secluded, outdoor patio, provide the perfect backdrop to enhance your dining experience and take you away from the everyday life.

*During the month of August, Chopsticks NY readers can enjoy free meals at a 10% discount. This offer is valid for eat-in customers only. Bring this article with you to redeem the discount.



(Above) Gosh Kappa Krob is a specialty at Pagoda and features smoky steak with smoky head leaves in a spicy sauce. (Below) Shrimp Penang is very comforting for those who love spicy food.



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Answer our Monthly survey and receive **HIGH QUALITY SENCHA GREEN TEA (10)** (Enter before August 21st)

In order to improve our content, Chopsticks NY™ would like to get as much feedback from readers as possible. Please tell us what you think about Chopsticks NY™ by answering the following questions.

PRIZE OF THE MONTH **High Quality Sencha Green Tea**

Otsuka Green Tea Co. Ltd from Shizuoka prefecture of Japan has been offering deep-steamed tea with smooth flavor and profound aroma since 1869. This month, 10 daily Chopsticks NY readers will receive 1 pack of Otsuka Sencha Green Tea provided by Sancerre Martelle store.



Q1 Please tell us the title of the article that you find interesting the most and why.

Title _____
Why I liked it: _____

Q2 Please tell us which information in Chopsticks NY™ you have found useful and actually took advantage of (Please specify the name of the service you used)
(e.g. I went to Chopsticks Restaurant and ate the Special Ramen featured in the article.)

Q3 What kind of topics would you like us to feature in Chopsticks NY™ in the future?

Q4 How do you choose a restaurant? Choose all that apply.

- ☐ Location ☐ Price ☐ Interior ☐ Promotion
☐ Service ☐ Food ☐ Price/Value ratio ☐ Private rooms

Q5 How much per person do you spend when you go out for dinner? Choose one.

- ☐ under \$40 ☐ \$41-\$60 ☐ \$61-\$80
☐ \$80-\$100 ☐ over \$100

Please share your personal information with us.

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d. 45-54 e. 55-64 f. 65 & over

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THREE WAYS TO ANSWER THE SURVEY

- ① Go to Chopsticks NY™ website (www.chopsticksnyc.com) and complete it online.
- ② Fill out this form and fax it to "Chopsticks NY Monthly Survey" at 212-431-9960
- ③ Write out your answers and email them to survey@chopsticksnyc.com.

CHOPSTICKS NY™

CONVERSATION WITH SAKE SOMMELIER

STRIVING FOR FOOD AND SAKE'S PERFECT MARRIAGE

Drinking sake with the cuisine at Sashika is an Clinton-Ju bar tasting sake for the first time. Mrs. Sachiko Kanaoka, the owner of the establishment, who came to NY after a successful run with a restaurant in Akasaka, Tokyo, brought with her some modern, international flavor combinations from her former, highly creative restaurant, without taking away the authenticity and quality from the traditional Japanese Kaiseki style. Her perfectly balanced creations have the ability to reveal a whole new flavor profile of the sake she pours it with, taking it out of the traditional Japanese context and allowing one to enjoy sake like wine.

Were you always a sake person?

No. I am a certified Master Sommelier, so all I drink was wine for a long time, and I actually enjoyed sake through wine. It is still hard for me to drink a very traditional style sake, but these days with beverages producing more gojo and daigyo that are light and very fragrant like wine, I have become a fan. It all started when I discovered the sake from Sado Hanks brewery, and met the 55th president.

I see that your restaurant particularly features a number of takes from Sado Hanks brewery.

Yes. First of all, Sado Hanks is the oldest brewery in Japan. They have existed since around 1140 A.D., and are a brewery whose policy is to never cut down any trees. They really try to keep their environment as environmentally pristine as possible because they believe the most important factor in sake brewing is the quality of water. This brewery uses water that's been in the ground for 800 years, which comes out of a well. So, I was very intrigued, and impressed by their policies, but most of all it was the taste that captured me. Only a brewery with their history and technique could perfect sake to this level.

What would pair well with some of the Sado**Hanks sakes?**

Kikazuki is a daigyoja sake, but for a daigyoja sake, it has a lot of body, and the aroma of it is out of this world. I like to pair this with one of our signature items here which is the Gyo-Toku. It's a fried udonme tofu dish with cooked fore gyo, doused with a sauce made of pilsner, and soy sauce. Kikazuki is a wonderful sake and it goes very well with chawan, too. In fact, even the president of Gomine de la Panzanale Court (GPC) famously said it was just as good, or even better than the Panzanale Court. The richness of the dish is a perfect match with this extremely fragrant sake. Tsuru, a gyoja, is very nice with sushi or any raw fish or something light like plain sesame toke. Sato no Homare is another one that resembles wine because of its richness. There, you can say are sake making at its best and a great tag to match it. But not many people can afford to have these expensive sakes all the time, so we tend to have a variety of sakes in different price ranges. Tsukubabun and Shimehatsuru are some that are popular with our



In addition to the unique cuisine, original cocktails such as Gochiyo Mijori (Sake Gin and Tonic) and Sakechito are also sought after by foodies and bar hoppers alike at Sashika in Clinton. It is another way in which Mrs. Kanaoka pushes the envelope on sake.

customers.**What is a perfect marriage?**

The food comes first for me, so I usually choose sakes that don't get in the way of the food. I generally like light sakes that go down cleanly, but leave a nice aroma in the mouth afterwards, but I believe a perfect marriage is when the food and the drink can both bring out the best in one another.

**Sachiko's On Chosen**

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A Shochu Moment with Kyoya

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Vol.22 Hei-hachi-ro

MONSIEUR SELECTION

TOP-SHIMAZU-SHIMAZU

SHIMAZU-SHIMAZU

SHIMAZU-SHIMAZU

What is the most expensive brand of shochu in the world? It is "Kameshizuku-Kiwami" produced by Kyoya Distillery. For 24,000 yen (\$200), this 900ml shochu with 43% alcohol content is surely one of the most premium distilled liquors. It is produced using Miyazaki's organic sweet potatoes and rice grown in the distillery's own plantations.

Their rice is grown in the paddy fields with ducks as natural pesticides because the ducks eat up insect pests and feedings of weeds without touching any rice.

"Kameshizuku-Kiwami" is from the same line of shochu with lower alcohol content (25%) and comes in 1800ml bottle. It is sold for 10,500 yen (\$100). Although neither of them can be obtained in New York, Heihachiro - a premium shochu from the same distillery is readily available for you to enjoy.

-Ayataka Hishinuma-

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KUROMARU & HAMO: THE PERFECT SUMMER PAIRING



Hamo (pale red) is a delicacy from the Kansai region, and is seldom seen on menus outside of Japan. It's also a tricky fish to cook and requires an expertly skilled chef. Here in NYC, Azaiza restaurant, a Japanese restaurant, has been

serving this unique hamo course menu every summer. So what should one drink with this truly delicious, subtle taste of hamo? According to Mr. Robert Aiba, the manager at Azaiza, it's none other than the family sweet, soft taste of Kuromaru.

This shochu caught on at your restaurant among the non-Japanese people?

I think more and more people are drinking shochu now. At first, it was magi (magi) shochu that became popular among New Yorkers because it's easy to drink, but lately more and more people are reaching out to try other kinds of shochu like potato shochu, which means, I think, shochu has become more familiar to New Yorkers, and they are willing to get deeper into the shochu world. Among all the shochus we carry, Kuromaru is the most popular, and many of our own Japanese customers keep a bottle of Kuromaru in their home.

Why do you think shochu's popularity took

off as it did in Japan?

I think it's because there are now all kinds of shochu made everywhere in Japan, and from many different ingredients, even though the most familiar kind are magi, potato, and rice based. But then there are many different kinds of rice, and pots to used to make the various shochu so it's become a very exciting, interesting area to get into now.

How is Kansai cuisine different from Tokyo region cuisine, and how does hamo fit into that cuisine?

Kansai region known for lighter tastes. Hamo is a type of fish that is not widely available, so not many people are familiar with this fish, but it's been a Kansai delicacy, particularly in Kyoto for centuries. In Kansai, where it gets very hot and humid in the summer, you tend to lose your appetite, and hamo is the perfect light fish for this season. It's available all season long, but its best season is the summer.

What is the best drink to have with hamo cuisine?

I would say Kuromaru. The faintness of the sweet, delicate of the sweet potato is just right with the delicate taste of the hamo. Hamo is actually a very fatty fish, and there are many different ways to cook it, but they would all go with Kuromaru.

nicely. Even though hamo has such a delicate, sensitive flavor, Kuromaru does not get in the way of it. The omelet (fried boiled-hamo with plain sauce) is a Kyoto style dish which is really refreshing in the summer with either Kuromaru on the rocks or mixed with water. The sake (sake) is an Osaka style hamo course, and it's great to enjoy the contrast between the sweetness of the dish and the old-old Kuromaru on the rocks.

What other foods would Kuromaru be good with?

Something like raw oysters, scallops or aya (sweetfish) might be good. Anything that has a slight sweetness would go really well with the delicate sweet aftertaste of Kuromaru.

SHOCHU TIDBIT

Just like sake, there are many beautiful varieties, types and cereals that are especially made for shochu. Certain such as the Kuromaru from Otsu, have been around since the 14th Century when distillation started gaining popularity there. As the distillation took over the region, these shochu varieties and ways spread throughout southern Japan, and began to take many different shapes and forms. The Sorakyo, for example, from Kagoshima is an interesting, forward-flavored rice with a hole in the bottom. It is not meant to be just drunk as the person holding the cup must drink the content in one big gulp.



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Rice Shochu 24% Alc./Vol.



Borderline life Puruko Uehara, food and wine writer (Puruko Uehara and manager life Robert Aiba say they are all kinds of the sweet, delicate taste of Kuromaru. The authentic hamo course is a great way to experience the true meaning of Azaiza region's light, subtle flavors.

Azaiza Restaurant

3 E. 44th St. (bet. Madison & 5th Ave.), New York, NY 10017 TEL: 212 480-0808

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ASK THE BEAUTY GURU

SHIZUKA BERNSTEIN AT SHIZUKA NEW YORK DAY SPA

BUYING JAPAN

SHAR-PEN (MECHANICAL PENCIL)

JAPANESE BOOK RANKING

LISTINGS

BEAUTY

HEALTH

SCHOOL



ASK THE BEAUTY GURU — VOL. 19 —

A UNIQUE, RELAXING SPACE BRINGS TOGETHER THE BEST OF EAST AND WEST — SHIZUKA NEW YORK DAY SPA

See real results after just one facial treatment at Shizuka New York Day Spa. Run by acclaimed esthetician, Shizuka Bernstein, this day spa provides a special "omotenashi" (Japanese hospitality) experience.

What is the overall concept?

I created Shizuka New York to provide a unique and satisfying experience in a Japanese-inspired space where our customers can find complete relaxation. I wanted to mix Eastern and Western concepts, technology and methods. I also wanted to create a space that didn't just focus on the medical part of skin-care, but also the show a sense of "care" and "concern" for the customers. Trust with our customers is very important. They are exposing their bare skin — something which many people don't even show their friends. And we work under magnification, so we can really see everything.

What is unique about your spa?

Our spa provides services above and beyond any other day spa. I once had a facial and I didn't like it when the esthetician left the room. You can't move and you have a mask on your face. You worry about what happens if your skin gets itchy or if you are uncomfortable... It was at that moment that I thought it would be nice if the esthetician would do something extra instead of leaving the room. I want to give our customers a piece of mind and make them comfortable. So our estheticians never leave the room, instead they give a little extra massage to the customer on their décolletage, neck, hands and feet. We are not just a spa where you can go and relax. The products and facial treatment methods are carefully selected for each customer, so you can see results even after just one treatment.

What are your signature services?

The Signature Anti-Aging Photo Facials and Signature Micro Facials are 80 minutes each. It's a little bit longer than the classic facial. The Micro Facial is an intensified version of what you'd want in any facial. Your skin becomes more beautiful and your pores are thoroughly cleansed. Normal pore cleansing

hurts a little bit, but we have researched a variety of dermatologist's tools and methods and chosen the best methods which are the most comfortable for the customer.

Tell us about the Genki Facial offered at your spa.

The Genki Facial came out last year and it has been a huge hit with our clients. The facial pack contains the secret powers of bird droppings, not birds and other special ingredients. The end result is incredibly smooth skin with a porcelain pebbly brightness.

Why did you start your own skincare line?

I wasn't really satisfied with what was sold in the department stores — even with the high-end brands. I currently have four products. It's important to get a cleanser that suits your skin type, so I created two types: (normal/dry skin, combination/oily skin). I also created a skin freshener that exfoliates and refreshes the skin. The moisturizer can be used for dry or oily skin, younger or older people. My skincare products are unique in that they are all anti-aging and moisturizing, but they don't clog your pores.

Do you have any daily beauty tips?

Cleansing is the most important skincare step. You



Owner Shizuka Bernstein believes that when people are beautiful on the outside, they are happy. She has been helping people find beauty and happiness for over 15 years.

don't need a particularly expensive cleanser, but one that is appropriate for your skin type, hormonal balance, season, and amount of makeup worn during the day. First, you should always use sun protection from a young age. Lack of daily sunscreen can lead to wrinkles and sun spots. Moisturizing is very important. Normally, there are a limited number of textures for moisturizers: a rich cream or something very light. A rich cream is not appropriate for young skin, as it may clog pores and cause blemishes. Even if a cream is expensive and people say it's good for your skin, you should still check the ingredients and keep in mind the target skin type.

Conveniently located in midtown Manhattan, Shizuka New York Day Spa provides a range of spa services from facial and body treatments to hair removal to ultimate relaxation. In 2005, she introduced her own original line of skincare products, The Shizuka New York Skin Care System. They were developed in Japan using special water sourced near Mt. Fuji. By including this unique water and introducing some Japanese ingredients such as pearls and rice, these skincare products create special effects on your skin.

**Shizuka New York Day Spa**

7 W. 33 St., 4th Fl., New York, NY 10001 | TEL: 212.644.2468 | www.shizukany.com
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— Testimonial by E.A. (name redacted)



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Japanese Book Ranking (data provided by Kinokuniya Bookstore)

STILL HARUKI MURAKAMI REIGNS

HARDCOVER TOP 5 IN JAPAN (7/6-12)

Book title	Author	Publisher
1. 1Q84 book 1	Haruki Murakami	Shinchosha
2. 1Q84 book 2	Haruki Murakami	Shinchosha
3. <i>Nihon-jin no Shisetsu Nihon-go</i>	Mitsuo, Naoko Ueno	Media Factory
4. <i>Dragon Quest & Players Guide</i>	V-Jump Editorial Dept.	Shueisha
5. <i>Shin Nihonkoku Kenpou Shien</i>	Ayuko Okawa	Kohfukuro Gakko

THE MONTHLY PICK



NIHON-JIN NO SHISETSU NIHON-GO
When people start learning a non-native language, it is quite natural they encounter questions, coming from a cultural gap. Sometimes, these simple questions raised by non-native speakers are eye-opening for native-speakers and may confuse them as well. The book collects funny episodes of difficulties that the Japanese language teacher actually experienced with his students. (Rank #3)

PAPERBACK TOP 5 IN JAPAN (7/6-12)

Book title	Author	Publisher
1. <i>Shuumatsu no Fost</i>	Kotaro Isaka	Shinsho
2. <i>Tori Wajiro no Kishi Ikizoku 18</i>	Kazuma Kamachi	Asa Media Works
3. <i>Shikoku no Sengoku</i>	Shigetaka Toyama	Chikuma Shobo
4. <i>Nimawari no Sekitori Natsu</i>	Shusuke Mochi	Shinchosha
5. <i>Roudokusha</i>	Bernhard Schlink	Shinchosha

THE MONTHLY PICK



SHUUMATSU NO FOST
Three years prior to the expected time of the Earth's death, people live seemingly peaceful days. But the clock to the last day is ticking. What would they do in facing the end of their lives? Hopes? Fears? Surely, for the future? In this anthology of eight short stories, the most popular mystery writer in his age, Kanao Isaka, sets up the extreme situation and explores what human happiness is. (Rank #1)

PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)



URAWAZA, SECRET EVERYDAY TIPS AND TRICKS FROM JAPAN BY JESSA KATSUMURA

The Japanese have a way of thinking that is infused with equal parts of practicality and of clever, with a dollop dose of quirkiness. The results are Urawaza, a Japanese word for secret lifestyle tricks and techniques. Tokyo-based journalist, Jessa Katsumura has reported more than 100 of these unusual solutions to common problems in a collection that will amuse your life and rescue your friends.



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BUYING JAPAN: INCREDIBLE AND UNKNOWN PRODUCTS - VOL. 16 -

SHAR-PEN (SHARP PENCILS, MECHANICAL PENCILS)

BY NOBI NAKAMURA



There is no official word for "mechanical pencils" in Japan, but Sharp's quality became the most common way to refer to them. It's a lot like how "Kleenex" can refer to tissues or "Coke" can mean all types of soda in the states.



Depending on the Sharp pen you get, you can find many different enhancements. This one, for example, has a retractable tip so that you won't accidentally damage it. With a variety of colors and materials, there's a design that will meet a range of tastes.



My favorite Buying Japan entries are the ones where I get to share a little story about my childhood with you. Growing up in New York City, at a time when there weren't as many Japanese products so readily available, every little thing I could get my hands on was like discovering a treasure. In retrospect, this may be one of the saddest things to admit, but on trips to Japan, nothing made me happier than getting to the local stationery store, where I would stock up on — that's right, mechanical pencils.

While all the kids in school had to bring their own sharpeners for their yellow No. 2's, I was one of the few who sported an armada of Japanese Sharp pens (short for "sharp pencils"). This was the 1980's mind you, so there were two stores that I knew of that had three kinds of pencils — Kokusaiya and Iw's Art Shop. Now you can really find them anywhere, from boutique shops to art supply stores, so if the magic is lost on you, then I understand. But aside from not having to sharpen the pencils, these just looked cool in comparison to their wooden American brethren.

Technically, the British invented the first mechanical pencil in 1822, a nibbed lead design where the mechanism would push a piece of lead through a piece of rubber that would then hold it in place. Before the end of the century, the designs for the basic mechanical pencils we use today were completed, the spring based pencil (the clicky kind) and the screw based pencil (the twistable kind).

Mechanical pencils became popular in Japan in the early 1930's when inventor and metalworker Tokujin Hayakawa modified the basic screw design of the existing mechanical pencil, releasing it as Ever Sharp. The popularity of his design became the foundation for his company, which soon also shared its name — Sharp. That's right, the same Sharp that makes your microwave oven, camera, and LCD TV. Today, Sharp still continues to make mechanical pencils, and it is no stretch of truth that my first mechanical pencil made by Sharp as well.

What is so great about a mechanical pencil is its flexibility and renewable nature. Pencils are

designed to take a specific thickness of lead (technically graphite) from 0.3mm to 5.5mm. Before you get confused, 0.5mm means the thickness of a standard — sharpened — #2 pencil. There are also different lead grades. I don't think that alters the darkness of the lead. HB is the same grade as a #2 pencil, but you can find extra dark B5 or ultra light 4B in the stationery aisles.

The Japanese Sharp pens I remember buying as a kid were just marvels of design to me — and even today, looking at the selection of shapes, colors, patterns, and logos, I can remember the feeling. It wasn't as though I was a kid in a candy store — back then, it felt more like choosing from the finest sports cars in the world. I am indeed kind of a nerd. What can I say?

Japanese Sharp pens are everywhere — Mig, Midway, and all of your favorite stores have them, but you can also check out local art supply stores and stationery stores.]

Japanese Lesson #21

～て

-te

verb 9 Connective patterns using the -te form

You learned the -te form of many verbs in the special edition of *Chopsticks NY Japanese Lesson*. You can use this form to list a series of actions you have taken or will take. Look at the following example:

Kyou wa eiga-kan ni itte, eiga o mimasu.

(Today I'll go to a movie theater and watch a movie.)

It is awkward to use two sentences to make this statement. For example **Kyou wa eiga-kan ni ikimasu.** (Today I'll go to a movie theater.) **Kyou wa eiga o mimasu.** (Today I'll watch a movie.) By using the -te form, you can avoid this awkward phrasing. If you like, you can use the connective "soshite"

between two sentences or two clauses such as (connecting two sentences) **Kyou wa eiga-kan ni ikimasu. Soshite, eiga o mimasu.**

(connecting two clauses) **Kyou wa eiga-kan ni itte, soshite eiga o mimasu.**

These rules remain the same when verbs are in the past tense:

Kinou wa Keego Beach ni itte, hanabouma o shimashte.
(Yesterday I went to Long Beach and played volleyball.)

Senshou, resutoran de yakitori o tabete, shiru

a nimeshite
(Last week, I ate chicken skewers in a restaurant and drank beer.)

If you would like to add the detail that the following action was something done afterwards, use the connective "soshite."

Senshou, resutoran de yakitori o tabete, shiru a nando, sorekara eiga o nimeshite

(Last week, I ate chicken skewers in a restaurant, drank beer, and afterwards watched a movie.)



Illustration by AJ Shogakukan

NOTES

note: not
worded: not work
sentence: otherwise

*For the rules on making the -te form, look at page 3 of the first issue of *Chopsticks NY* or email the lesson editor at help@chopsticksny.com (5/2012)

Thank You For Taking Our Survey!

ありがとうございました!



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(Boston, MA)
Katsushige (MA)
Hiroki Sushi Curry Out
(MD)
Matsuri (MD)
Taga Japanese Books (MD)
Matsuo (PA)

MAJOR GROCERY STORE

UPPER WEST SIDE

Food Emporium at 30th St
Food Emporium at 98th St
Grubbe's at 98th St
Grubbe's at 98th St
Grubbe's at 98th St
Grubbe's at 102nd St

UPPER EAST SIDE

Food Emporium at 52nd St
Food Emporium at 57th St
Food Emporium at 63rd St
Grubbe's at 79th St
Grubbe's at 89th St
Grubbe's at 89th St
Grubbe's at 89th St

MIDTOWN EAST

Food Emporium at 32nd St
Grubbe's at 32nd St

GROCELA & GERMANY

Food Emporium at Union Sq
Grubbe's at W 34th St
Grubbe's at W 34th St
Grubbe's at W 34th St
Grubbe's at E 29th St
Grubbe's at E 29th St

WEST VILLAGE

Food Emporium at 125 St
Grubbe's at 43rd St

EAST VILLAGE

Grubbe's at University Pl

NEW JERSEY

Food Emporium 5185
Lorraine Ave (Fort Lee)

Inserta Shop Rite 201
Riverside Pl (Palisade Park)
Riverside 481 River St.
(Sagewater)

UPSTATE NEW YORK

Food Emporium 482 Old
Post Rd (Wellford)
Food Emporium 1885
Pleasantville Rd (Briarcliff
Manor)
Food Emporium 1885
Riverside Ave (The Bronx)
Food Emporium 385
Halsbury Ave (Harrison)
Food Emporium 23 Quaker
Road Rd (New Rochelle)
Food Emporium 261 S. Ridge
St (Rye Brook)
Food Emporium 345 Downing
Dr (Northwest Heights)

CONNECTICUT

Food Emporium 250 Elm St
(New Canaan)
Food Emporium 1081 E.
Riverview Ave (Stamford)
Food Emporium 1001 High
Ridge Rd (Stamford)

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GRISTEDES The Food Emporium



event entertainment leisure

TRAVEL

SHIZUOKA: RICH IN JAPANESE FLAVORS

ENTERTAINMENT: MUSIC

HYDE BEST ALBUM

WHAT ON EARTH

SHUUSEN KINEN-BI

CALENDAR

EXHIBITION

PERFORMANCE

LECTURE / FORUM / FILM

EVENTS

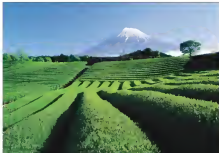
HAPPENINGS



SHIZUOKA:

RICH IN JAPANESE FLAVORS

Along the popular route between Tokyo and the western region of Japan, there is a lot to see. Shizuoka is one of the prefectures that a lot of people passing through without recognizing its beauty and rich local culture. Located in southwestern side of Mt. Fuji, Shizuoka Prefecture observes Mt. Fuji from a different direction, and has been culturally rich as the mild climate blossoms high-quality agricultural products, and the mid point of the Tokaido passage that connects Edo (today's Tokyo) and Kyoto for centuries.



IZU PENINSULA

Shizuoka's Izu Peninsula is a famous gateway for natural hot springs, calm weather and fresh seafood, and is very popular destination for residents from the greater Tokyo area. Numazu City is the gateway to the Peninsula, where people greatly appreciate the milder climate than Tokyo. In the past, even the Japanese Imperial Family chose Numazu for their vacation house in 1893. After the three-generation, the Numazu Imperial Villa was opened to the public as the Imperial Villa Memorial Park with a fabulous Japanese garden, a panoramic view of Mt. Fuji over the city of Numazu, and the architecture that perfectly combined traditional Japanese and the 19th century Western culture style.

RYOKANS OF TREASURE

South of Numazu starts Izu Peninsula. Numerous hot springs and rolling hills are the best of the Peninsula's geography, and with the fabulous views of Pacific Ocean and Mt. Fuji as well as the natural hot springs, Izu is home to several high quality ryokans for local and weekend trip from the nation's capital. Awa Ryokan, which operates in the Japan's national treasure property since 1872, is known for the ryokan where celebrated Japanese artists and writers spent days for inspiration. The ryokan's location provides peaceful natural view from every guest room, and its architectured has artistic elements such as painters' designs for hot spring bath rooms and details from paintings in ceramic roof tiles. They provide lucky tours in English, introducing each architectural detail. The

belly is built upon such perfection, and the harmony with the surrounding nature is the asset of this ryokan. Awa Ryokan received two stars by world's renowned guidebook Michelin in 2009 for the view of Katsura Stream and the bamboo path that runs nearby. This is the perfect indulgence getaway accommodation for both relaxation and inspiration for new creativity. Service is available in English. www.awaryokan.net (Japanese only)



You'll also find hot springs in Izu with breathtaking ocean views. Yamanokan is a ryokan in Shimada, a city in a southern Izu peninsula, and their entire fifth floor is dedicated to hot springs with six large bath.

SURUGA BAY FERRY

Mt. Fuji is visible from the ride when the weather allows. The ferry converts Shimizu Port in the middle of Shizuoka to Izu, the gateway to Izu Peninsula, with full of hot spring spots and ryokan culture. The ferry is often accompanied by schools of flying fish, and seagulls asking for food from passengers. Such lunch in Matsuo before the ferry ride and move on to stay in Izu hot springs or ryokan.

<http://www.ds-ave ferry.co.jp/>

ing rooms, and each of them has a panoramic view of the Pacific Ocean. Thanks to the beachside location of this ryokan, the ocean view is also available at guest rooms. For more indulgence, Yamanaka offers private outdoor bath in their suites. The bath is on the outside terrace of each suite and the hot spring water creates a natural aroma from the cedar bathtub. The heavenly view of the ocean, beach and rolling hills is a distance is the tranquility. Yamanaka's highlight is the Spa Villa. Open for heavy use as well, the spacious wood deck has a Zen style relaxing bath with an ocean panorama. Soaked in the natural hot spring water and basking the ocean air, the Spa Villa is the ultimate escape from today's urban life. www.shirada-yamanaka.co.jp/English/only

KAWANA RESORT GOLF COURSE

Another popular resort activity is golf. It's accessible and relaxing location has been chosen for a golf destination since the early days of golf in Japan. A renowned British golf course architect from the early 20th century Charles Alcock laid out one of the first golf courses in Japan in Kawana of Izu Peninsula in 1936, and you will see why he chose this location once you play in Kawana Forest Golf Course. With the majestic Ibi Fuj beyond the green and the coastline reminiscent of California's Pebble Beach, Kawana Resort is a well-known public golf course within a two-hour drive from greater Tokyo. This historic golf course hosts the annual professional golf tournament in Japan as well as its challenging 18 holes. <http://www.pineco-hotels.co.jp/kawana-e/index.html>

SHIZUOKA'S RICH AGRICULTURAL PRODUCTS

GREEN TEA IN MAKINOHARA

Just as the Mediterranean climate is a natural fertilizer for fabulous grapes for wine, Shizuoka's mild warm weather makes the region Japan's top green tea manufacturing region. Many of Shizuoka's green tea plantations are located in Makinohara City, where 30% of Japan's tea leaves are produced. Greenpa Makinohara, a green tea school in western Shizuoka, offers water tea related programs and authentic tea drinking workshops. The tea picking programs are available from May to early October, followed by tea processing and authentic tea drinking workshops. Visitors can also go to a factory tour



in the property as well as enjoy green tea courses in a 120-year old plantation house.



WASABI IN SHIZUOKA CITY

Wasabi, the green horseradish, is a necessity for good Japanese food, particularly when fresh seafood is the center of the plate. There are much more recipes of wasabi than garnish for sushi, and Shizuoka City, the capital of the Prefecture, is the largest wasabi manufacturing region in Japan. Wasabi requires very clean pure water to grow, and Shizuoka has been a large wasabi manufacturing region since late 16th century, and people discovered several wasabi recipes such as wasabi, soboro, and noodles. Stop by local restaurants in Shizuoka City for super fresh wasabi

cooking.



ART

HIROSHIGE MUSEUM

Shizuoka is located on the famous Tokaido passage that connects Edo (Tokyo) and Kyoto for centuries, and most of best views of the passage are in Shizuoka and are chosen by many artists for their works. One of them was the legendary ukiyo-e painter Hiroshige Utagawa, who produced paintings of all 53 stations of this passage, including unusual screens of the passage as well as people's lives in Shizuoka. This museum exhibits 1300 pieces of Hiroshige collection paintings, as well as Edo style craft and ukiyo-

e-arted exhibitions. Admission is 500 yen, closed on Mondays and December 28 through January 4) 293-1 Yui, Shimizu-ku, Shizuoka, Phone +81-5354-375-4454



HYUGA MANSION

Another architectural landmark in Ito is the Hyuga Mansion. The Hyuga family succeeded in international trade in the early 20th-century had a German architect Bruno Julius Florian Taut to design the interior of their summer house in Aomori, the northern Ito

COMING UP IN SHIZUOKA

Hanamaru City is hosting the International Flower Culture 2009 from September 19 to November 21, 2009. The event showcases large-scale live plant sculpture installations from the world. The exhibition takes place every three years, and Hanamaru is the venue of this year's event. Find more at www.h2009.com

Representing Japanese green tea sourcing, the World D-CRA Good Product 2010 takes place in Shizuoka. As the title implies, the event covers tea from all over the world and tea-oriented culture and the tea industry. Japan's tea culture is of course one of the highlights during the event. Go to <http://teafestival.org/2010> for details.



Fernando Taut was already famous for his modernism and expressionism in his work in Germany, and the Mansion remains a great showcase of modern Japanese.

—Non Akashi— Public Relations Manager at the New York Office of JNTO



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Exhibition

July 26–August 2
Tomoko + Art: Collaboration with Hakata
Ippodo Museum

Japanese art director Ryoko Mizuno will exhibit his photo project in collaboration with Hakata Tomoko, a tomoko (geya feni) specialty restaurant in the West Village. Mizuno explores the possibility of blending fashion, art and Japanese food culture in the case, particularly dei-facinos on soul food of the Hakata area in Japan. While making local delicacies from Hakata, you can enjoy Mizuno's unique artistic expression. Opening reception will take place from 6pm to 10pm on July 26.

Location: Hakata Tomoko
 41 Grove St. (bet. Bleecker & E. 28th St.) New York, NY 10014
 Tel: 212-342-9477



Through September: FREE
"The New Ceramics Laboratory" Exhibition
Ippodo Gallery

In ceramic parties, Ryoko Mizuki's studio, there is an array of broilers containing on one clay and glass. And when he discovers a new material as color, he is too, he is trying any kind of scientific experiment until he can be aware of them. In that spirit, the theme of his first exhibition at Ippodo New York is "The New Ceramics Laboratory." It displays a

multi-faceted view of Mizuki's experiments with clay, temperature, texture, glazes, techniques (pencil or wheel) and size. Interest in Mizuki's story is such that a Japanese TV documentary has been crowding his life and his new work exhibition was filmed as the final segment. The gallery will open for appointments only in August. Also it will temporarily close from August 7 to 22.

Location: 525 W. 26th St. (bet. 7th & 10th Ave.) New York, NY 10001
 Tel: 212-667-4891 please join August 7 to 22
www.ippodogallery.com



August 29–September 11: FREE
"Kogonji" Solo-exhibition by Ryoko Kugano
Museum Japanese Artiquary



Japanese ceramic and antique vase, Kugano will hold a solo exhibition of Japanese pots. Ryoko Kugano, New York City based, Kugano has unique sensibility that is defined as elegant, warm, and graceful. The theme of this exhibition, "Kogonji"—the main form of "no maki" in Japanese—represents the fact that things become round in they roll. With organic shapes and subtle textures, even then tones, her ceramics exhibit the vibrant but serene beauty of nature. A reception will be held on August 28 from 6pm

to 10pm.
Location: 67 2nd Ave. (bet. 12th & 13th St.)
New York, NY 10003
 Tel: 212-695-6881
www.museumjapan.com
www.yoshirologomuseum.com

Through September 11: FREE
50-Oh-Cow!

Crossing Art's year-long festivity of the Lunar Year of the Cow, "50-Oh-Cow!" is an exhibition of artists selected by jury of 5 panels from Queens Museum of Art, Crossing Art, and International Center. It spans a variety of art is displayed, from the more traditional styles to modern art, all in honor of the Cow, and in many media. Japanese artist Maki Arikawa is one of the selected artists in the exhibition. Her acrylic paintings on canvas embody her vibrant views toward the theme, "Cow." The opening reception is July 18th from 6-10pm.

Location: Crossing Art Gallery
 126-17 26th Ave. (at 86th St.) Grand Floor
 Flushing, NY 11354

Performance

July 25
World Rhythms of Dance Concert
Nashville Zaki

Five female Japanese performers will appear in the World Rhythms of Dance Concert, a night of live band music and performances. The featured performers are Nashville Zaki (Bollywood), Hiko Ganga (Anishko Bollywood), Tomoko (Jazz dance) and Yuzuka (Hakone dance) as well as El Koi.

Location: 325 Center for Dancemaking & Storage
 122-66 Ave. 2nd Fl. (bet. 12th & 13th St.)
New York, NY 10003
www.wrap.org
 Tel: 212-332-1200

August 1 FRID

Summer 09-11 Concert Series

Intimate

Intimate literally meaning "aid of Japan" or simply "Japanese style," is a unique ensemble of seven talented New York-based musicians, each of whom performs all over the world. Blending Japanese philosophy into a variety of music styles, they create lyrical, sensitive and delightful sounds for the body and soul. As part of the Summer 09-11 Concert Series, they will give a free live concert on August 1st at 51 Prince Street in Staten Island. Their debut CD "Organic Music" is now available on iTunes through CDA4U.

Concert: St. Peter's Church

31 St. Peter's St., Staten Island, NY 10310

TEL: 718/279-8872 / www.intimate.org**August 5**

Jazz Festival—Celebrating the Release of "Oblivion"

Erika Mitsuoka

Known for singing a famous Japanese folk song, New York-based Japanese jazz vocalist Erika Mitsuoka has just released her new album, "Oblivion" in the U.S. and Japan. In celebration, Intimate will have a night along with Carlton Kikuchi (saxophone), Willard O'Neal (drums), and Paulo Teo (bass). Larissa Piacenti (piano). In addition to her original songs, she will sing tunes from standard jazz numbers and Brazilian sounds. Her CD is available on cda4u.com/erikamitsuoka.

Concert: Free

81 Avenue A (bet 5th & 6th Sts.) New York, NY 10009

TEL: 312 237-9337

www.cda4u.comwww.erikamitsuoka.com**August 12 FRID**

Pianists: Madama Butterfly

New York Grand Opera



New York Grand Opera was founded by Maestro Vincent La Seta, conductor and artistic director. Japanese opera

singer, Akemi Teba will perform the leading role, Oo-Ce-Can, in Giacomo Puccini's masterpiece, Madama Butterfly, for New York Grand Opera's 30th annual performance at Central Park. Oo-Ce-Can, Teba, graduated from Osaka College of Music and The Juillard School. She joined New York Grand Opera and after that made her professional debut in the U.S. in 2003 in the role of Oo-Ce-Can. In the audience performance, she plays her favorite role along with Maurizio Benini in Lieutenant Pinkerton, and Carmen Wade in Lucia. The show will start at 7:30pm.

Concert: Central Park's Bandshell (Rainfall)

(31st St. at Mid Park)

TEL: 212/697-8832 / www.nygrandopera.org

Lecture/Forum/ Film/Festival

Through July 25

BAMCONJAMARTER—Screening of Akira Kurosawa's *Kagemusha*

Kagemusha: Academy of Music

Kagemusha(1980) is a late-career masterpiece that only Kurosawa could make. Set in feudal Japan, the story concerns a lower class criminal who bears a striking resemblance to a dying warlord whom he's taught to impersonate so that the clan can maintain the illusion of nobility and might. The leading roles: Shingen Takada and his kagemusha, are performed by magnificent Tatsuya Nakadake (The Hunchback of Notre Dame)

Event Feature

August 1-

(Special Event: August 1 & 2)

Summer Campaign

Sunrise Mart SoHo,

Sunrise Mart Astor Place

To give a kick to the long hot summer, Sunrise Mart will start a campaign that will infuse your mood on August 1. In both the SoHo and Astor Place Stores, they will give away high quality Japanese leaf tea (up to \$10.00) from Oshika Seicho to the first 200 customers who spend more than \$50. The offer continues as long as supplies last.

As a special event, they will sell quality seafood directly from the world famous fish markets, Tsukiji, on August 1 and 2. You can enjoy the freshest seafood, spend for sushi and sashimi at home. Also, Candie Japanese spring cake, shipped from Japan will be on sale exclusively in this store.

Concert: Tokyo, High and Low! Tazuma Yamasaki

(Debutant) plays Shingen Takada's brother, Nakadake.

Location: 30 Lafayette Ave., Brooklyn, NY 11217

TEL: 312-428-4000

**August 5 FRID**

Chikamasa Dance Lecture: Demonstration

Queens Library (Jehangir Chowdhury)

Junzo Fukuoka, a member of the Miyagi Ikuo Noh-shoka Ryakuyu Dance School and a native Chikamasa traditional dancer based in New York City, will present a special 100-minute lecture, dance demonstration and workshop. Starting at 2pm, Junzo will welcome his audience with a Ryakuyu Iku-sha (young) one of the songs performed by

Also, the SoHo store will recreate the Japanese "nabeshimashi" (summer festival) setting in the store and bring typical various vendors: street, okonomiyaki, kushikatsu (shaved ice with 12 kinds), miso soup, grilled corn on the cob (yaki-kaki), etc. The nabeshimashi in the store will take place 10pm-12pm on August 1 & 2.

Queens West Side Store

494 Avenue D, bet W. Broadway & Myrtle St.

New York, NY 10022

TEL: 212/697-0007

Sunrise Mart Astor Place Store

439 Broadway St., bet E. 1st St. & 2nd St.

New York, NY 10003

TEL: 212/697-2040



high-ranking *Koyoi* Courtiers during the Edo period (1603-1868). Junko and her colleagues will spend the first 10 minutes performing, and explaining, four different types of traditional *Okawase-chauk*. In the final hour of the session, Junko will teach participants some basic *Okawase* dance forms and techniques, including basic body stations, hand gestures, how to use a fan (*juhan*), and how to wear an *Okawase-style kimono*.

Location: Beaver Library, 300 Colchester Road, 2nd Fl.
47-51 Main St., Plainfield, NJ 07054

August 12

Film Screening: *YASUJIMA*

Film Focuses



When Japan's Prime Minister Koizumi stated that his visits to the Yasukuni shrine were a purely personal matter, he unleashed an international furor. Established in 1869, the shrine houses 2.5 million Japanese war dead, including

WWII "class A war criminals," among them General Tojo, and others sentenced to death at the Tokyo Trial (Japan's Nuremberg). Visitors to Yasukuni include: anti-imperial Japanese nationalists as well as autogated protesters from China, Taiwan, Korea, and Okinawa. Chinese filmmaker Yu Ying doesn't pull his punches: He includes archival images of a "130-year-old controversy" between Japanese officials as well as a fascinating contemporary interview with a 90-year-old craftsman, who continues to forge Yasukuni vessels, used in these and other rituals.

Location: DOW House, 318 Ave. 4, Forest St.
New York, NY 10014

RS: 212-251-8116 / www.dowhouse.org

August 18

Shrimp Lecture in English—"What is *Kyôka*?"

International Waka Foundation-New York Center



"*Kyôka*—Record of Another Matter," which was completed

in 711, is one of the most important books in studying Japanese mythology. It gives the mythical origin of Japan as well as the manner of the Japanese way of thinking. Although the book is so important for understanding the roots of Japanese culture, it is relatively unknown to non-Japanese. The foundation's officer, Kyo Nakamura will give a brief summary of what the story and why this story is important for Japanese studies. To reserve seats, email hwa@wafn.org.

Location: 200 W. 10th St., Suite 204

New York, NY 10011

RS: 212-694-9117 / www.wafn.org/

August 21-September 1

BAMCINEMA! Guild of Hiroshima Komedia

Brooklyn Academy of Music

BAMCINEMA! Guild of Hiroshima Komedia will screen a series of films by a locally acclaimed film director, Hirokazu Kore-eda, including sneak preview of his latest film, *Tail Walking* (2008). Other films will be shown are: *Nobody Knows* (1998), *After Life* (1998), *Distance* (2002), *Afternoon* (1995) and his newly seen TV work including *Without Memory* (1996), *August Without Him* (1994), *Heavenly* (1991), and *Lessons From a Cat* (1991).

Location: 20 Lafayette Ave.

Brooklyn, NY 11217

RS: 718-626-4188

Events

Event Feature

August 8

9th Annual Summer Festival

Mitsuiwa Marketplace

On August 8, Mitsuiwa Marketplace's Parking lot at the Hudson River side, will transform to Japanese Matsuri (Summer Festival). Over 15 festival booths will be displayed to enhance the festival mood. The booths include fun activities such as Gold Fish Scooping, Yo-Yo Scooping, Superball Scooping, Cornes Candy, Onsen (Japanese market), and heavy vendor stands like Curry Rice, Hayashi Rice, Gyo-don Rice Bowl, Gyozo, Iodori Gyoza Taro, Gyoza-mayaki (pan-fried), Gyoza Lovers, Gyoza Scooping, Takoyaki, Pan-fried Nori, Yakitori Skewered Chicken, Shaved Ice, etc. The festival celebrates with Ben Dancer & Tokyo Muske Brewery Performance from 6-9pm.

Limited parking, so please use Mitsuiwa Shuttle from NYC Port Authority to take NJ Bus Transit #158. #158

Time: 11am-7pm (Festival Booths, 6-9pm Ben Dancer & Tokyo Performance)

Location: Mitsuiwa Parking lot
285 River Rd., Hightstown, NJ 08520
RS: 708-941-8113 / www.mitsuiwa.com
www.mitsuiwa.com/english



July 29

Dance Sake Tasting Event

Sake House

Did you ever want to taste Densu 30 Sparkling mentioned in *Chapsticks*? Well, now's your chance! On July 29 a Densu 30 Sparkling tasting event will be held at the Sake Bar, Sake House on the Upper East Side with special guest, Mr. Kazuo Sakai, Vice President of Asahi Shuzo, brewer of Densu. Mr. Sakai will talk about the secret of 30 Sparkling and a planning to bring along new sales, which is currently unavailable in the US. You will also be able to try other sake such as Densu 23, Densu 50, and Densu 1000. Don't miss out on this rare opportunity to join Mr. Sakai at this tasting event. Reservation is required.

Location: 261-E, 10th St., 2nd Fl. 2nd Fl. New York, NY 10001

RS: 646-492-1279

sakehousebarnet.com



July 25, 30 1992

Two-Sale Tasting Events on Summer Nights
SAKAYA

Sake specialty stores in the East Village, SAKAYA, presents two sake-tasting events for finishing your summer. On the 25th, Saka 30 Spiking Sappo, the latest arrival from Asahi Sake Brewery, will be highlighted. The sake has strong carbonation from in-bottle fermentation, as well as the shimmering rice flavor of junco grain. On the 30th Kikasa Japanese Organic Sake, a new arrival from Kikasa Sake Brewery will be presented.

dates: 25th, 30th (Sat. & 2nd Sun.)
time: 6-10 PM
info: 212-685-7552/www.sakayagroup.com

August 21

Flamenc Drinking Contest
Amuse-Casale

"Samurai" is a strong carbohydrate drink, long loved by Japanese. Due to its unique sealing system by glass ball people have to push the ball into the bottle in order to open it. Amuse-Casale Flaming will be hosting a Flamenc Drinking Contest. Contestants need to open and drink as much as 10 bottles of samurai. First one who drinks 10 bottles will receive case of samurai. People can pre-register for the contest at www.amusecasale.com. \$15 entry fee is required.

dates: 21st 22nd Sun., Flushing, NY 11354
time: 3-7 PM EST, www.amusecasale.com

August 23

Street Feast - Japan Block at Daytop Madison Ave Festival
Asia, Inc.

Under the aegis of promoting Japanese food culture in New York, groups of Japanese organizations will participate in the Street Feast on Madison Avenue. From food providers, restaurants, gift shops and bookstores to cultural groups, over 30 Japanese organizations will gather on one block from 42nd to 43rd St. and set up "Japan Block" at the Daytop Madison Ave. Festival. They will create "mison" (Japanese miso) mood by bringing Japanese style stands and vendors. The registration for vendors participation will be accepted by August 1.

dates: between 42nd & 43rd St., on Madison Ave.
for registration: 212-681-8870/Asia, Inc.

September 3

Annual Sake Tasting Event in Manhattan
JFC International, Inc.

This annual event, open to restaurants and retail agencies only, will feature nearly a hundred sake, a sake-tasting demonstration, and a sake presentation from brewers (sake-moto). For registration, go to www.jfc.com/usa/sake.

dates: New York Hotel
481 8th Ave. (at 28th St.), New York, NY 10001
info: www.jfc.com/usa/sake

SE 376-684-6002

September 23-27

The New York Anime Festival
Reed Exhibitions

The New York Anime Festival is an annual anime convention held at the Jacob K. Javits Center in Midtown Manhattan. It features exclusive and extensive anime screenings, guests from America and Japan, manga, cosplay, video games, live-action Japanese cinema, anime food and the cultural treasures that gave birth to Japanese pop culture. This year they will welcome Yoshiyuki Tomino, creative director of GUNDOAM series, a co-guest of honor. The event is organized by Reed Exhibitions, the world's largest event organizers, which produces The New York Comic Con, Book-Topia-America, The London Book Fair, and

location: The Jacob K. Javits Center

Event Feature

August 12-13

Hands-On Cutlery Demonstration

Kikuuchi New York

Once a fine samurai sword manufacturer, Kikuuchi Cutlery has applied their history of fine craftsmanship to producing superior cutlery for more than one hundred fifty years. Now, for the first time ever in the US, they will introduce their own master craftsman from Sakai, Japan, to give a very unique hands-on demonstration event at kitchen stores in the San Francisco Bay Area, and afterwards, New York City.

During the demonstration, these craftsmen will show culinary professionals how easy it is to maintain the sharpest cutting edge on their knives by using the "water stone knife sharpening" technique. Also, these craftsmen will be able to personalize your very own knives by using a traditional method of knife engraving with just a drill and hammer. It costs customers \$10 and up for the hand-engraving personalization, but Kikuuchi will offer these services free of charge with a purchase of any Kikuuchi knife during the demonstration at participating stores on the dates specified.

609 W. 30th St. (at 11th St.), New York, NY 10011
www.nyanimefestival.com

Happenings

Uptown 70th Anniversary
+ Uptown Summer
Clearance Sale
Rappia

Custom fitting, long-size sizes, Rappia will be having a summer clearance sale from July 29 to August 31, with discounts of up to 40% on its line of "lifestyle" limited-edition bras and charms, and garters. "Stimulus" line for large-cup women will be offered at 30% off. Beyond the famous braed corset and body dolls will be discounted up to 75%. Make a reservation in advance if you would like



Get below

August 17

Flamenc-Elle at the Brooklyn Museum
445 Avenue N., Brooklyn, NY 11215
time: 11 AM-7 PM
cost: \$20pp-\$30pp (if Williams Sonoma)
79 Columbia Circle, New York, NY 10019
time: 2:30-4:30 PM

August 17

Flamenc-Elle at the Brooklyn Museum
445 Ave. N., New York, NY 11215
time: 11 AM-7 PM
cost: \$20pp-\$30pp (if Williams Sonoma)
445 W. 4th St., New York, NY 10011
time: 2:30-4:30 PM



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New York, NY 10017

TEL: 212.491.2223

www.apple.com

Summer Sales

Midwest Japanese Antiques



Presenting museum quality antiques from Japan, Midwest Japanese Antiques will hold a summer sale in the month of August. Selected Japanese antique ceramics and furniture will be sold at 25% off. The examples of sales items are: sake choko (tea bowl) from mid-18th century (145), teian Sake bowl (Boon) from mid-18th century (505), and teian Gobei (tea bowl) from early-20th century (145).

Location: 87 2nd Ave. (bet. 12th & 13th St.)

New York, NY 10003

TEL: 212.752.5488 / mychensan.com

Special Discount on Authentic Shiatsu Massage
Do Holistic Center



Authentic Japanese shiatsu massage comes. Do Center is offering a special promotional campaign through the whole month of August. You can receive \$20 off for an authentic shiatsu massage (1 hour) plus two options: facial shiatsu (15min), foot shiatsu (75 min), jam-shiatsu (25min), massage boost (15min), neck/shoulder (15min). Be sure to mention Chopsicks NY to get \$20 off when you make your reservation. This promotion is applied to first time visitors only.

Location: P.E. 45th St. 2nd Fl. (bet. 36th & 37th Ave.)

New York, NY 10017

TEL: 212.491.5300

www.holijapan.com

Free Gift With Purchase of Extreme Close Up Skin-care Series

Dr. G-Labore



Dr. G-Labore Extreme Close Up line is a skincare series focusing on brightening, which was developed with the inspiration of photo-therapy in dermatology clinic. With its high retinoid effect, it makes your skin pure and glow. Starting August 5, you'll receive an Extreme Close Up Deep Brightening Mask with any \$20 purchase of Extreme Close Up series: Brightening Gel Cream, Cleansing Milk, Cryo-M Soap, Brightening Lotion, Deep Brightening Mask, 10 Pure Face) while supplies last. Summer is definitely the most harmful season for your skin, so take special care to keep it healthy skin.

Location: Manhattan New York

892 36 Ave. (bet. 148th & 150th St.) New York, NY 10032

Info: info@holijapan.com

www.holijapan.com

TEL: 212.941.1309

Topanga-G. starring with 4 Round Trip Ticket Purchase
OLYMPIA / JTB Global Travel, Inc.

OLYMPIA / JTB Global Travel is offering two figures of "AKA Uniform Collection 2" when you purchase a round

trip ticket to Japan from New York. The "AKA Uniform Collection 2" has 5 kinds of figures in AKA uniform: pilot (2 types), cabin attendant (3 types), ground staff (3 types), and technician (1 type). This is a limited time offer for 10 Chopsicks NY readers. To be sure to receive Chopsicks NY when you book your flight, this campaign applies to any booking class, and will end when all figures are given out.

Location: 1017 Avenue of the Americas, 19th Fl.

(bet. 49th & 50th St.)

New York, NY 10019

TEL: 212.835-8421 / japanyol.com



Discount Drinks for Ladies Day

Narimade

Japanese home cooking restaurant, Narimade now has ladies night every Tuesday. Ladies get 50% off all drinks (bottled) from Wednesday through Monday, they also have happy hour from 7 to 10pm, and all have is served for \$4 and all drinks bottles will be \$40.

Location: 84 E. 2nd St. (bet. 2nd & 3rd Ave.)

New York, NY 10002

TEL: 416-455-1737

www.downtownnyc.com



Kanpei Hazama's Earth Marathon— Hazama arrived at New York City

It was hot but the weather was perfect when Japanese comedian and marathoner Kanpei Hazama left his native city, Osaka, for "Earth Marathon - Run and Save Around the World." He sailed the Pacific Ocean by yacht, ran across the American continent and reached New York City on July 18th. Assuming a challenging mission at the age of 50, he attracted 150 fans upon his arrival at Harlem River Park. "I'm soooooo happy to arrive at New York, finally. This means off all the sufferings and hardships," Hazama who ran about 60km per day, expressed his feeling. He sailed away to European continent on July 14th.

For his current location and updated video documentary check out the website: <http://NewEarthMarathon.org.com>



Two Bridal Hair Consultations and Try-Out!

Shinako Shima Hair Salon
Japanese beauty salon on the Upper East Side, Shinako Shima Salon offers free wedding hair consultation and 30-minute quick trial during the month of August (you can arrange a session in September as long as you make an appointment within August). Usually their try-out service costs \$70 for hair (45 min.) and \$140 for hair & makeup (\$90-120 min.). For detailed information, call or email the salon. This offer is for *Chopsticks NY* readers only, so don't forget to mention *Chopsticks NY* when you reserve the service.
W.F. #2843 (for 2nd & Lexington Ave.)

New York, NY 10029
31. 212.277.8128
info@shimakosha.com
www.shimakosha.com

Get 5 Packages of Dirt Cookies with a Purchase of 1 Box

Kellogg USA, Inc.
The *Soygel Cookies* produced and distributed by Kellogg USA, are the necessary tools for "soy-milk cookie diet" which is extremely popular in Japan. They are having campaign offering 5 packages of soygel cookies for free if you purchase 1 box of packages, 149¢, which is equivalent to 50% off. The 6 packages include all three flavors, original sesame, and chocolate. Mention *Chopsticks NY* or type code "CSA" to redeem this special offer when you enter the product over the phone or online. Kellogg USA also offers other special discount programs. For details, check their website.

Online: 2250 Goodview Blvd., Suite 200, Secaucus, NJ 07094
781.438.2714/271437
www.soygel.com



Free Relaxing With Facial Treatment

Mini Beauty

Mini Beauty, with 15 years of experience, offers relaxing Japanese facial treatments that combine lymphatic, skin and shiatsu massages. Until the end of August, they are offering *relaxing wrinkle (SUU)* and *lip waxing (SUU)* for free when you get a facial treatment. If you're thinking about getting a facial, take advantage of this special opportunity! And don't forget to mention *Chopsticks NY* to get the promotion.

Online: (US W. 28th St.) 8th Fl., 2nd Ave. & 8th Ave./2
New York, NY 10019
31. 212.463.3467
www.minibeauty.com

10% Discount for Japanese Ladies

Go! Nihongo Japanese Language Services
Go! Nihongo Japanese Language Services provides Japanese language instruction for both individuals and corporations through classroom and online classes. They are now offering a one-hour trial class for \$50 until September 30. If you register for the class (10 lessons and more) before August 31, you'll get a 10% discount. For more information about their curriculum, check their website: www.go-nihongo.com
Info: 800.714.233-2387
info@go-nihongo.com / www.go-nihongo.com

Special Discount on Vegetable Collagen-Soygel Moisturizer Product Sets

Janelle Inc.



It's known that vegetable collagen penetrates into human skin more easily and safely in contrast to animal based collagen. *Adore Natural Collagen & Soy Gel Set*, is the powerhouse which maximizes the effect of vegetable collagen and penetrates polyphenols. The set is now available from Janelle Inc. at \$275 (reg. \$300). Until September 31, they offer an extra discount for *Chopsticks NY* readers only, taking 35% off already reduced price and free shipping fee (U.S. domestic only). Show or mention coupon code "CHOPSTICKS" when you place an order through the website or call.

Location: 1230 St. James St., Plainfield, NJ 07067
85. 1.800.380.1668 / www.janelle.com

10% Off Straightening Perm for Chopsticks NY Readers

Hosaka Salon/Chiba



In the month of August, *Hosaka Salon Chiba* will offer a 10% discount for *Chopsticks NY* readers who try Japanese Straightening and Brazilian Straightening. To redeem this offer, mention *Chopsticks NY* as being the coupon from *Chopsticks NY* website. Also, they will host *Hosaka Tachio Art* by Japanese famous artist, Akiya. Celebrating this, they will set a *special introductory price* for the service.

Location: 147-20 Ave. 28th & 33rd St.
New York, NY 10011
85. 212.697.2337

Beauty From Inside and Out—Eat Healthy Food and Get Science's Products

Hokuto Japanese Restaurant / Dr. Chiba Labo

Hokuto, elegant Japanese restaurant in Midtown East, and *Dr. Chiba Labo*, Japanese science products, take hand in hand and create beauty-gained promotion plan. The customer who orders *Kushikomi* or *Uchi's Ben* course dishes formulated for health and beauty, at *Hokuto*, will receive *Dr. Chiba Labo's* sample skincare kit for free. On checking out, the person will also get a coupon that can be applied with a lip serum at *Dr. Chiba Labo* store in Times Square, New York. Plus, if she spends \$50 or more on *Dr. Chiba Labo* products there, free travel kit will be presented. The promotion will con-



MIW Marketing and Consulting Wins Telly Award

MIW Marketing and Consulting (Marlene Iwano, President / CEO), the Southern California-based multicultural marketing and advertising agency, has won a Telly Award in the 20th annual competition. Founded in 1980, the Telly Awards is the premier award honoring outstanding local, regional, and cable TV commercials and programs, the finest film and video productions, and groundbreaking web commercials, websites, and films. The award was given for a TV commercial for Bank of the West in the bank category. This TV commercial aired in Asian markets reaching high concentrations of Japanese and Korean Americans.

www.miwgroup.com



time through September 7 or until supplies last.
Location: 40 Park Ave. (at 30th St.)
New York, NY 10014
Tel: 212-685-1111
www.klimas.com



Back to School Campaign for Music Lovers:
Absolute Piano

Piano sales and rental store, Absolute Piano, is currently offering a "Back to School Campaign" until Labor Day. Upright piano is sold at \$780 off and grand piano is \$500 off, for example. Also, those who contact long-term piano rental during August will receive three-time private piano lessons for free.
16M Park Ave. (at 14th & 15th Sts.), New York, NY 10003
Tel: 212-687-6070
www.absolutepiano.com

Japanese Futons and 1/2 Off Shipping Discount
J-Life International

Futons from Japanese futons are available in the United States. Unlike typical futons sold in American mattress stores, the J-Life futon stays true to traditional Japanese design with a mattress composed entirely of 100% Japanese cotton fibers without applying any foam or springs. Ongoing through September 5, J-Life International is offering half price shipping for Chopped NY readers as their first order. To take advantage of this special offer, enter the coupon code "Chopchop" at the checkout, and be sure to visit this website to browse through their wide selection of authentic Japanese products.
Tel: 1-844-FUJUTU
www.jlifefurniture.com

One-Year Anniversary Celebration and Discount for
Chopped NY Readers
Shiro Restaurant

July 14 is the birthday of Shiro Restaurant in Chelsea Park, N.Y. Celebrating its one-year anniversary, they offer a special discount for Chopped NY readers until the end of August. The readers who bring in the ad on page 30 will receive an extra 5% off (lunch time) and 10% off (dinner time) from total amount upon checking out. Also, they will hold an anniversary party on July 25th from 4pm and there you'll enjoy All-you-Can-Eat for only \$35 and \$70.00 on the day. They are also planning a golf competition on August

16 and accept applications at the restaurant.
Location: 419 Anderson Ave.
Glendale Park NJ 07030
Tel: 201-941-4322

Free Introductory Lesson for Readers
Funky Karate

Funky Karate is a unique class, focusing on releasing your self and enhancing your mental and physical strength through karate. Students put on costumes they like while practicing and enjoy karate with a rhythm of funky music. The experienced karate instructors will help them to promote themselves by accepting who they really are. Until the end of August, Funky Karate offers a free trial class for Chopped NY readers. Regular class meets Tuesday, Thursday, and Saturdays. The fee for one class (\$8 min.) is \$20. Unlimited pass and discounts for repeaters are also available.
Location: 30 W. 30th St. (at 3th & 4th Ave.)
New York, NY 10014
Tel: 444-287-2644
www.nyprize.com/funkypunk

In-Dance Events for August
Kinkajunga Bookstore

On August 1, Hiroko Iwasaki, author of "Manuscripts Kinkajunga Writings" ("Manuscripts Kinkajunga Writings"), will have a presentation and signing (in Japanese only). On August 11, a special Anime/Manga fair will begin, and on August 18, Saturday and 1000 people's series storytelling and engendering music-making event will take place. For the whole month of August, Kinkajunga, 604 West 14th Street Photography Exhibit will be part of the Kinkajunga Bookstore Gallery display.
Location: 302 Avenue of the Americas
(at 4th & 5th Sts.)
New York, NY 10014
Tel: 212-684-1500
www.kinkajunga.com

Broadway Ticket Discount—Burn The Floor

Helen Thiel (HQR), the leading Latin and Salsa dance dance orchestra that has thrilled audiences around the globe, comes to Broadway July 25th for a limited 12-week engagement. Chopped NY readers can save up to 50% with code #BROADWAY2008. For performances from July 25 to Aug 6, Orchestra Front Mezzanine Seats will be \$56.50 (reg. \$111.50) and Rear Mezzanine Seats will be \$45.50 (reg. \$88.50). For performances from Aug 7 to Oct 16, Orchestra Front Mezzanine Seats will be \$75.50 (reg. \$111.50) and Rear Mezzanine Seats will be \$64.50 (reg. \$89.50). Visit BroadwayOffice.com or call 212-943-8244 and use code #BROADWAY2008 or bring this ad to The Langman Theatre Box Office.
Location: The Langman Theatre
220 W. 48th St. (at Broadway & 48th Ave.)
New York, NY 10018

www.broadwayoffice.com/broadwaytheatre.html

Off Broadway Ticket Discount—Garrison Bubble Show

Now in its 3rd year, the magical interactive stage production complete with fantastic light effects, foam and pre-chopped waterpieces of bubble artistry. It is truly spectacular to be charmed by the whole family! Chopped NY readers can save 25% on every child's ticket as well as get a free "Me in a bubble" photo (\$10 value) in a bubble. For redeeming this discount, log on to the website www.broadwayoffice.com and enter the code GARRISON2008, or bring this ad to the box office at New World Stages. Offer valid for all performances from late September to 7. Subject to availability.
Location: New World Stages
340 W. 30th St. (at 8th & 30th Ave.)
New York, NY 10017
www.garrisonbubbleshow.com



Restaurant Week 2008—Special Menu for Lunch &
Dinner
Kragibu

Firmly rooted in the traditions of Japanese cuisine, Kragibu, located at the Midland Square Hotel, is now participating in Restaurant Week 2008 and offering reasonable course menus for lunch (\$24.00) and dinner (\$35). Dinner includes Eggplant with spicy sauce for starter, one choice of appetizer from Tomato Salad, Yubofu and Dango Casperito, and Spicy Salmon Sashimi. Roll one choice of main course (Tempura Sushi, Stone Cold Stir-fry and Sautéed Beef and Tofu Pudding or Fruit Jelly or Ice Cream for dessert). Kragibu will reward their Restaurant Week menu until September 6. The items might vary depending on the availability of ingredients.
114 E. 48th St. (at Park & Lexington Ave.)
New York, NY 10017
Tel: 212-252-8446
www.kragibu.com

HYDE IS BACK

BY SAM FRANK

It's hard to believe that in the age of YouTube, MySpace, and iTunes, record labels with offices in both Japan and America can function so differently when it comes to creating superstars. Labels in Japan, for example, promote singles before releasing an artist's full album, whereas American labels use singles to preserve an album's longevity after its release. Both countries may guide their artists to stardom on divergent paths, but once those artists acquire fame, parallels between both regions ensue. No artist demonstrates this better than singer/songwriter HYDE, who this summer, digitally unleashed his first greatest hits album on unsuspecting Americans.

If you're not familiar with HYDE as a solo artist then you might know him as the front man for one of Japan's most famous rock bands, X Japan=Ciel. Their hit single, "Link," was used as the opening theme for the animated movie, Full Metal Alchemist: Conqueror of Shamballa, but in 2000 the band took a temporary hiatus, thus, allowing HYDE to pursue a solo career which began in 2001 with his first single, "Evergreen." Although X Japan=Ciel reunited in 2004, HYDE continued doing solo work like composing the music for a song called, "Glorious Sky" that was then used in the movie Nana, a film based on Ai Yazawa's famous manga of the same title. As HYDE's solo career blossomed, so did his popularity, and starting in the 2003 movie Moon Child alongside fellow J-pop star Gackt only added fuel to the fire.

Currently, HYDE is touring with Oblivion Dust guitarist, K.A.T. under the band name XIMP, but before catching him live, it is definitely at your best interest to pick up his greatest hits, which includes 17 heart pounding songs that go for the popular. HYDE is already a bona fide celebrity in Japan, so all that's left for him to do is conquer the international stage. Despite their differences, at the end of the day both America and Japan have one major thing in common, they both create superstars.

Sam Frank works as managing editor of *Unfold Magazine*, NYC.



Photo Courtesy of Sony Music Entertainment (Japan)

HYDE's first album is now available on iTunes Music Store.

HYDE's official website: www.hyde.com

HYDE's special website (limited time only): www.hydeand.com

From the original cast of *Shrek the Musical* on Broadway

CAT BLANCHETT NOAH CYRUS MATT DAMON TIMA FAY FRANKIE JONAS
CLOS LEACHMAN LIAM NEESON LEE TOMLIN BETTY WHITE

Well...so

To A World

Where Anything

Is Possible.



WASH. D.C. OPENED THEATRE
A. STAFFED. WHICH TEAM?

Ponyo

IN THEATRES AUGUST 14

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What on Earth?

終戦記念日

SHUUSEN KINENBI



Each year on August 15, Japan observes Shuusen Kinenbi, the anniversary of the end of World War II. Like Memorial Day in the U.S., Shuusen Kinenbi commemorates those who have died in the nation's armed services, but at the same time, it is a day for Japanese to reflect on paths taken before and after the war. As the day approaches, TV networks, major newspapers, and magazines feature war-related stories, examine what happened, and even reveal new findings more than 60 years later. In a sense, it is a time when Japanese people become serious about their existence.

The defeat of Japan in the war is absolutely one of the most important turning points in the long history of the nation. It affected every aspect of Japanese society, from the political and social systems to the economy, from national ideology to individual mindsets.

August 15, 1945, is not the actual day that Japan surrendered but rather the day of Emperor Hirohito's Gyokuon-Hokoku (Im-

perial Rescript of Surrender), which was broadcast over the radio. His acceptance of the terms of the Potsdam Declaration informed the Japanese people that they had lost the war. The Potsdam Declaration, or the Proclamation Defining Terms for Japanese Surrender, is a statement issued on July 26, 1945, for the surrender of Japan. Initially, Japan rejected the ultimatum, and this led to U.S. President Harry S. Truman's decision to use nuclear weapons. The bombings were executed on August 6 on Hiroshima and August 9 on Nagasaki. Severely damaged, Japan decided to accept the Potsdam Declaration on August 14, which is technically the day of Japan's defeat. On September 2, 1945, the Japanese Instrument of Surrender, the written agreement that enabled the surrender of Japan, was signed by representatives from the Empire of Japan and Allied powers on the deck of the USS Missouri in Tokyo Bay. The day is known as Victory over Japan Day (V-J Day) in the U.S. Following its defeat, Japan was occupied by the Supreme Commander of the Allied Powers (SCAP), the title held by General Douglas MacArthur. During the occupation, the International Military Tribunal for the Far East was convened to try war criminals, and the Japanese Constitution was written and enacted. The Treaty of San Francisco, between the Allied powers and Japan, was officially signed by 49 nations on September 8, 1951, and the SCAP's occupation continued until April 28, 1952.

Today, there remain many unresolved issues regarding the war, and Shuusen Kinenbi is still thought-provoking for people inside and outside Japan. It is not easy to excavate the painful past, but this would lead to better understanding and contribute to creating a peaceful future.



TOMATO + TOFU

Nothing says summer like juicy, red ripened tomatoes. Although available fresh all year, tomatoes are most flavorful during the peak season, June through September.

Summer tomatoes sing out in salads, sandwiches, pasta dishes and many others...

but they taste unbelievably good with Tofu, too.

Try these recipes to enjoy the season!



TOFU TOSTADAS

Ingredients (serves 4)

- 1/6 Package (Dixie) of House Organic Tofu (firm, drained and dried)
- 1/4 cup finely chopped onion
- 2 cup chopped tomato
- 2 tablespoons chopped cilantro
- 1 avocado, peeled, seeded and chopped
- Juice of 1 lime
- 4 corn tostadas (deep fried tortilla)

How to Cook

- 1 Mix all ingredients with lime juice
- 2 Season with salt and pepper
- 3 Serve on top of tostada

How to Cook

- 1 Pre-heat oven to 425°
- 2 Drain tofu and pat dry
- 3 Cut tofu into bite-size pieces
- 4 Season broccoli pieces on stove top or in microwave for 1 1/2 minutes. Heat again for 3-4 minutes
- 5 Slice tomatoes
- 6 Place crust on pizza pan or cookie sheet and spread tomato sauce evenly over crust
- 7 Sprinkle with tofu pieces, broccoli and cheese. Add other toppings, if desired
- 8 Average tomato slices on top
- 9 Bake for 25-30 minutes, or until cheese is melted and toppings slightly browned

TOFU PRIMAVERA PIZZA



Ingredients (serves 4)

- 1/6 Package of House Organic Tofu (firm or Extra Firm, Garlic & Pepper)
- 1 10.5- to 12.5-oz ready-made pizza crust
- 1 cup pizza sauce
- 1 1/2 cups broccoli florets, cut in bite-size pieces
- 1 cup grated, low-fat mozzarella or jack cheese, or combination
- 2 small tomatoes

Optional: chopped onions, sliced olives or vegetable toppings of your choice

House Tofu is an ideal ingredient for cooking all year round, but it tastes great with seasonal produce. You will find your favorite recipes on our web site. Enjoy a healthy diet!



1-877-833-7077 | www.housefoods.com

h House Foods America Corporation

JFC INTERNATIONAL INC. presents

Annual Sake Tasting Event In Manhattan

SAKE EXPO

Date : Thursday, September 3, 2009

Time : 12:00 PM - 5:00 PM

Place : **New Yorker Hotel**
481 Eighth Avenue
New York, NY 10001
TEL (212) 244-0719
<http://newyorkerhotel.com>

Register online today at www.jfc.com/sakeexpo/

*This is a Business-to-Business event.

*Participants must be 21 and over to attend this event.

*For more information, call JFC NY branch office at (718) 456-8806 or visit www.SakeExpert.com

Fall 2009 Event Features:

- *Newly Arrived Items*
- *Sake Serving Demonstration*
- *Sake Presentation from Brewers (Kuramoto)*



**SAKE
EXPO**

Manhattan
September 3, 2009

EVENT PASS

* PLEASE SHOW THIS PASS AT RECEPTION OR
GIVE THIS TO JFC SALES PERSON PRIOR TO EVENT

* WHEN YOU BRING MULTIPLE GUESTS FROM YOUR
BUSINESS, PLEASE BRING MULTIPLE COPIES
OF THIS EVENT PASS

Restaurant/Store Name: _____

Address: _____

Phone: _____

Your Name: _____

Occupation: _____

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